



THE LOWRY HOTEL
MANCHESTER

Starter

Spinach, feta & tomato dhal tart, petit salad (v)

Main Course

Roast breast of chicken, leek & haggis croquette, champ style potato, vegetable compote, thyme bouillon

Poached potato gnocchi, spinach & gorgonzola veloute, sage, toasted pine nuts, honey roasted figs (v)

Dessert

Lemon meringue cheesecake, strawberry coulis, forest berry compote

Please note: all guests will be served the meat starter and meat mains unless they have specific dietary requirements i.e. Vegetarian/Vegan etc. Kindly forward any dietary requirements to frances.whitehead@scl.org.uk by 6th June 2019