

THE  
LAWNS

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EXQUISITE DINING





With its classic, elegant décor and wonderful garden views, the Lawns Restaurant offers a refined yet relaxed atmosphere and the perfect setting for that intimate dinner date or larger family celebration.

The Lawns boasts 2 AA Rosettes for fine dining and offers superb international cuisine together with an extensive selection of wines from around the world to compliment your food choices and as a wonderful finale a selection of artisan cheeses to round off a delicious evening.

Our Executive Chef, David Gillmore, has a background working in of some of the most exclusive venues in the country. He has created a selection of fantastic lunch and dinner menus suited to all occasions.

To accompany your menu, choose from our extensive individually selected fine wine lists. Our experienced Restaurant Manager, Olivier Gamory, would be delighted to assist you in choosing wines to compliment your meal

You will be warmly greeted by Olivier and his team. Together they will ensure that from the moment you arrive to the moment you leave, you and your guests will receive the very best in service.

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Whether it's an intimate romantic meal for two or an indulgent dining experience, our Oak Room offers it all.

For those looking for something even more unique our Executive Chef, David Gillmore can create a tailor-made menu or discuss any special requirements you may need to make your event a truly exclusive experience.

From the moment you arrive we aim to make your Oak Room experience pleasurable and memorable.

Savour the traditional décor, dark wood panelling and superb levels of service all combined to create an unparalleled ambiance for you and your guests to experience.

Fine dining at Thornton Hall  
... because special memories last.

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## Your Chef



My aim is to create a special meal that you will remember. The menus I have devised are one's that are popular yet elegant with locally sourced produce where available.

With experience of working in several Michelin awarded restaurants and highly rated hotels, you can be confident that my team and I will take care of your every need and create a meal that's perfect for you.



David Gillmore  
Executive Chef



## Menu One

£39.95

Whipped Avocado, Poached Scallops,  
Tomato Jelly & Shellfish Vinaigrette



Free Range Goosenargh Chicken, Sage Onion Puree,  
Crispy Bacon, Red Wine Leg



Strawberry Shortcake, Jelly, Sorbet & Clotted Cream



Thornton Hall's own blend of Coffee & Petit Fours

## Menu Two

£39.95

Cured Salmon, Jerusalem Artichokes & Native Lobster



Blade of Beef, Carved Fillet,  
Wirral Watercress & Potato Maxim



Hot Chocolate Fondant, Orange Ice Cream & Hazelnuts



Thornton Hall's own blend of Coffee & Petit Fours

Vegetarian options available  
Choose one menu for all your guests

## Menu Three

**£49.95**

Seared Scallops, Mango Puree,  
Curried Almonds



Conwy Valley Beef Fillet, Oxtail Ravioli,  
Sweet Carrots & Parsley



Vanilla Parfait, Raspberries, Lemon Curd & Yoghurt



Thornton Hall's own blend of Coffee & Petit Fours

## Menu Four

**£49.95**

Duck & Foie Gras Terrine, Sauternes Jelly,  
Toffee Apples



Grilled Turbot, Devon Cock Crab, Anise Bisque



Passion Fruit & White Chocolate Millefeuille



Thornton Hall's own blend of Coffee & Petit Fours

Vegetarian options available  
Choose one menu for all your guests

## Menu Five

**£59.95**

Smoked Organic Salmon, Soft Egg,  
Capers, Shallots & Caviar



Scottish Langoustines, Pea Mousse,  
Cumbrian Ham, Shoots



Loin of Huxley Lamb, Red Pepper Essence,  
Aubergine Puree & Basil Cannelloni



Pear & Praline Delice,  
Gianduja Sorbet  
& Macaroon



Thornton Hall's own blend  
of Coffee & Petit Fours

Vegetarian options available

## Menu Six

£69.95

Crisp Cheshire Pork Belly, Langoustines,  
Cauliflower & Reduction



Salt Cod, Squashes,  
Stuffed Flower & Clam Nage



Poached Veal Fillet, Composition of mushrooms,  
Asparagus and Truffle



Beaufort Croustade, Honeycomb and Cress



Pistachio Soufflé & Single Estate Chocolate



Thornton Hall's own blend  
of Coffee & Petit Fours

Vegetarian options available

## Menu Seven

£79.95

Tuna Tartare, Sesame, Radish & Cress Salad



Rabbit and Lobster Lasagne,  
Parmesan & Tarragon Oil



Red Mullet & Saffron Jelly, Red Pepper Ink,  
Smoked Paprika & Crispy Squid



Tatton Park Roe Deer, Creamed Greens,  
Celeriac & 100% Cocoa



Rhubarb & Custard, Ginger Crumble



White Chocolate & Carrot Coolant,  
Orange and Mascarpone Ice Cream



Chariot of Cheeses, Grapes, Celery and Wafers



Thornton Hall's own blend of  
Coffee & Petit Fours

Vegetarian options available

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THE OAK ROOM

  
THORNTON HALL  
HOTEL & SPA  
★★★★

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