

Mother's Day Menu

Starters

Spring Pea & Mint Soup (G)

Smoked Burrata, Heritage Tomato Salad & Pesto Dressing (D)

Tartare of Cured Salmon, Compressed Cucumber, Caviar & Avocado Puree, Rye Cracker
(F,G)

Ham Hock Terrine, Apple Gel & Toasted Brioche (Mu,G)

Mains

Dry Aged Striploin of Beef served Medium Rare (E,D,G,Sd)
Roast potatoes, Seasonal Vegetables, Cauliflower Cheese, Yorkshire Pudding
& Red Wine Jus

Chicken Ballotine (E,D,G,Sd)
Stuffed with Feta & Sundried Tomato Mousse, Dauphinoise Potatoes, Seasonal Vegetables
& Red Wine Jus

Grilled South Coast Cod (F,D,G,Sulphites)
Savoy Cabbage with Couscous, Citrus Braised Fennel & Caviar Beurre Blanc

Salt Baked Celeriac, Mushroom & Brie Pastilla (D,E,G,Mu)
Glazed Carrot, Tender Stem Broccoli, Confit New Potatoes and Salsa Verde

Desserts

Vanilla Cheesecake with Berry Compote (D,G)

Apple & Rhubarb Crumble served with Custard (D,E,G)

Dark Chocolate Ganache & Black Cherry Sorbet (D,E,G)

Selection of British Cheeses, Chutney & Artisan Biscuits (D,G)

Two Courses- £30 per person
Three courses- £36 per person



