

MOTHER'S DAY LUNCH MENU 2017

(Saturday 25th & Sunday 26th March 2017)

Poached Langoustine with Linguine

Three Bird Terrine, Plum Chutney & Brioche

Cream of Celeriac Soup with a Blue Cheese Ravioli (V)

Butternut Squash & Chicory Timbale with Coriander Dressing (V)

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Roast Beef, Yorkshire Pudding, Chateau Potatoes, Seasonal Vegetables & Red Wine Sauce

Shoulder of Veal, Chateau Potatoes, Seasonal Vegetables, Sage Sauce

Pan Fried Teriyaki Salmon Fillet with a Noodle Salad

Miso Aubergine and Feta Cheese (V)

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Blueberry & Lavender Cheesecake, Blueberry Compote & Vanilla Anglaise

Gin & Tonic Jelly, Lime Sorbet & Pistachio Tuille

Warm Chocolate Sponge, Chocolate Sauce, Baileys Ice Cream

Selection of Cheeses with Wafers & Homemade Chutney

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Tea, Coffee & Mints

£49 per adult, £19.95 per child
(All mums get to keep the beautiful table arrangements)



Two AA Rosettes for
Culinary Excellence

V- Vegetarian

All of our food is prepared at the time of ordering and to the highest possible standard, it is however prepared in a kitchen where gluten, nuts and dairy is present. For a complete allergen chart please ask a member of our staff.