

MOTHER'S DAY AT THE ASHBY

1ST COURSE

CHILLED PEA SOUP - SPRING GARLIC - FROZEN YOGHURT - AVOCADO - MARIGOLD

2ND COURSE

LOCAL GREEN ASPARAGUS - PARMESAN AIR - WHEAT BERRIES - TRUFFLE - QUAIL EGG

OR

SMOKED WHIFFLETREE CHICKEN TERRINE - RHUBARB - CELERY - ALMOND - BASIL

MAIN COURSE

WILD SALMON - SORREL - POTATO - FAVA BEANS - CONFIT SHALLOT

OR

BEEF STRIPLOIN - OXTAIL PIE - GREEN TOMATO CONFIT - BEETS - CREMA - HERB RELISH

OR

RICOTTA & RAMP TORTELLINI - MORELS - CAULIFLOWER - KALE — HAZELNUT

DESSERT

DARK CHOCOLATE CUSTARD - COCONUT CAKE - SALTED CARAMEL ICE CREAM - MANGO

OR

STRAWBERRY SHORTCAKE - MASCARPONE - BLACK PEPPER - SABLE BRETON

85 PER PERSON