

Mothers Day Lunch Menu

STARTERS

Antipasti of cured meats
Marinated olives and artichokes & balsamic onions
Char grilled & pickled vegetables
Homemade Pates & terrines
Chargrilled chicken with truffle dressing
prawns with tomato salsa mayo
Hand carved smoked and cured fish
Poached Salmon rillete
Leek and potato soup

SALADS

Panzanella salad
Cucumbers & cherry tomatoes
Fine bean & Courgette salad tahini dressing
Beetroot orange and fennel
Classic Ceasar salad
Coleslaw with red onions
Chicory and radicchio salad with gorgonzola cheese
Warm potato salad tartare style garnish
Mixed variety of House salads and dressings

CARVERY

Roast sirloin Beef with Yorkshire pudding
Loin of pork with homemade apple sauce and crackling
Breast of Turkey with cranberry
Sea Bream with White Beans and confit fennel
Wild mushroom Polenta with grilled vegetables

VEGETABLES & POTATOES

Green vegetable ragout
Cauliflower Mornay
Glazed carrots
Buttered spring cabbage
Duck fat roasted potatoes
Buttered new potatoes
Sage and onion stuffing

DESSERT BUFFET

Port plum & rhubarb fool
Marble chocolate cheesecake
Key lime sundae with ginger crumb
Sherry berry trifle
White chocolate & raspberry eton mess
Treacle tart with caramelized apple
Salted caramel billionaire shortbread
Orange marmalade and lemon sponge pudding
Fresh fruits in vanilla syrup
Chef's selection of British cheeses with accompaniments
(Pouring cream, fruit nectar, chocolate sauce)