

January 2019

## **Mother's Day Lunch Menu**

### **Starters**

Antipasti of Cured Meats  
Marinated Olives & Artichokes & Balsamic Onions  
Grilled & Pickled Vegetables  
Homemade Pates & Terrines  
Chargrilled Chicken, Truffle Dressing  
North Atlantic Prawns & Crayfish Cocktail  
Hand Carved Smoked & Cured Fish  
Lightly roasted Salmon, Soy & Honey & Sesame Glaze  
Red Pepper & Roasted Tomato Soup

### **Salads**

Tender stem Broccoli, Mange tout & flaked Almonds  
Cucumbers & Cherry Tomatoes  
Classic Caesar Salad  
Heritage Tomato & Basil  
White Cabbage Slaw  
New Potato Salad with Sauce Gribbiche & Red Onions  
Beetroot Orange & Radish Salad  
Penne Pasta, Rocket Pesto & pine nuts  
Panzanella salad  
Mixed variety of House salads and dressings

### **Carvery**

Roast sirloin Beef with Yorkshire Pudding  
Honey & Whole Grain Mustard Glazed Gammon  
Breast of Turkey with Sage & Onion Stuffing  
Seared Cod, Tomato & Basil Fondue Brioche Crumb  
Stuffed Portabella Mushrooms, Goats Cheese & Caramelized Shallot

### **Vegetables & Potatoes**

Mixed Green Vegetables  
Cauliflower Mornay  
Glazed carrots & parsnips  
Buttered spring cabbage & peas  
Garlic & thyme roasted potatoes  
Buttered new potatoes

### **Dessert & Buffet**

Port plum & rhubarb fool  
Marble chocolate cheesecake  
Key lime sundae with ginger crumb  
Sherry berry trifle  
White chocolate & raspberry eton mess  
cherry bakewell tart  
Salted caramel billionaire shortbread  
orchid fruit crumble

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Fresh fruits in vanilla syrup  
Chef's selection of British cheeses with accompaniments  
(Pouring cream, fruit nectar, chocolate sauce)