

Mothering Sunday Menu

TO START

WATERCRESS AND SPINACH SOUP

MOSAIC TERRINE OF GAME WRAPPED IN PANCETTA
APPLE AND SULTANA CHUTNEY

HOME CURED SALMON GRAVADLAX
CAVIAR BLINI AND CRÈME FRAÎCHE

DOUBLE BAKED PANTYSGAWN GOATS CHEESE SOUFFLÉ
CANDIED HAZELNUTS

CITRUS AND MELON COCKTAIL
LEMON SHERBET, POPPY SEED CRISP

MAIN COURSE

RUMP OF BEEF
YORKSHIRE PUDDING, PAN GRAVY

LEG OF CORNISH LAMB
DAUPHINOISE POTATOES, RED WINE REDUCTION

PAUPIETTE OF CHICKEN AND ASPARAGUS WRAPPED IN PARMA HAM

POACHED SEA TROUT
SORREL SAUCE, CRAYFISH CANNELLONI

ST EADBURGH CHEESE AND LEEK SLICE
ROASTED ROOT VEGETABLES

TO FINISH

VANILLA PANNA COTTA
POACHED AND MARINATED FRUITS, BRANDY SNAP BISCUIT

CHOCOLATE BROWNIE, PULLED SUGAR, BOURBON VANILLA ICE CREAM

LEMON TASTING PLATE
LEMON MERINGUE, LEMON TART AND LEMON ICE CREAM

ASSIETTE OF SORBETS, SEASONAL FRUIT AND TUILE BASKET

LOCAL CHEESE SELECTION AND WALNUT BREAD

£23.95 PER PERSON

CHILDREN UNDER 15 YEARS AND OVER 3 YEARS £12

CHILDREN UNDER 4 YEARS FREE OF CHARGE

