
LUNCH

Mothering Sunday Lunch
Serving 12am – 2pm
31st March 2019

Cauliflower & Cornish Blue Soup
With chive crème fraiche
Salt Cod & Piquito Croquettes
With Red Pepper Relish, Lemon Beurre Blanc
Game Parfait
With Spiced Tomato Chutney, Toasted Brioche, Micro salad
French Goats Cheese
With Rocket, Beetroot Carpaccio, Sun Blushed Tomatoes, Roasted Walnuts

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Seared Venison Haunch Steak  
With Root Vegetable Puree, Wild Garlic & Rich Port Sauce  
Pan Fried Hake Fillet  
With Wilted Greens, Braised Beef Brisket, & Curried Red Wine Sauce  
Pork Tenderloin Wrapped in Pancetta  
With Chestnut Stuffing, Wild Mushrooms & Wholegrain Mustard Sauce  
Open Ravioli  
With Creamed Leek & Fennel, Spring Onions & Toasted Nuts

All Served with Roast Potatoes & Seasonal Vegetable Medley

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Chocolate Duo
With Mocha Brownie, White Chocolate Panna Cotta & Berry Sorbet
Poached Rhubarb & Stem Ginger Pavlova
With Chantilly Cream & Mint
Lemon posset
With Honeycomb, Toasted Coconut & Strawberries
British Cheese Plate
With spiced chutney, Iced Grapes & Biscuits

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2 Course £28 / 3 Courses £34 / Under 12s £17

a Mother  
is like a FLOWER;  
each one  
beautiful  
and unique.