

Mothering Sunday Menu

Sunday 11th March 2018

Canapés on Arrival

Starters

Soup

Potato and Watercress, Barkham Blue Cheese Dumplings, Lemon & Thyme Crème Fraiche

Crab

Three Ways; Panna Cotta, Tian, Cake, Sun Blush Tomato, Cucumber Noodles

Tart Tatin

Chorizo, Courgette and Basil, Aubergine Puree, Red Pepper Piperade, Balsamic Reduction

Goats Cheese

Crispy Crostin, Wild Mushrooms, Green Beans, Ratte Potato Salad, Pea Shoots

Sorbet

Strawberry & Champagne

Mains

Beef

Roast Sirloin of Scotch Beef served with all the trimmings

Lamb

Baked Leg, Honey and Rosemary Roasted Root Vegetables, Red Wine Jus

Sea Bass

Pan Fried Fillet, Fondant Potato, Creamed Leeks, Champagne Butter Sauce

Pithivier

Wild Mushrooms, Black Truffle Mashed Potato, Spring Onions, Savoy Cabbage

Desserts

Bread & Butter Pudding

White Chocolate & Raspberry, Almond and White Chocolate Ice Cream, Raspberry Custard

Tropical Fruit

Pavlova, Pineapple and Mango Salsa, Chantilly Cream, Tropical Fruit Sorbet

Profiteroles

Baileys Cream Filled, Honeycomb, Milk Chocolate Sauce

Cheese

Selection of English, French & Local, Celery, Quince, Walnut Bread

Coffee & Petit Fours

Allergies & Dietary Requirements

when making your booking please inform us of any allergy or dietary requirements you or your guests may have, as we are always willing to accommodate all requests.

If, for some reason, we have not been informed prior to your meal, we will endeavour to meet your requirements.