

Mothering Sunday Lunch Menu 2011

Cream Potato and Watercress Soup with Soft Poached Quails Egg

Or

Warm Salad of Braised Lincolnshire Ham Hocks and Lentils Dressing

or

Smoked Trout and Horse Radish Terrine with Dill Dressing and Melba Toast

or

Pan Fried Scallops with Cauliflower Puree. Pancetta and Pea Top Salad

or

Warm Ballontine of Goats Cheese and Roasted Mediterranean Vegetables with Pesto Dressing

Traditional Roast Sirloin of 28 Day Aged Beef with Yorkshire Pudding and Roast Potatoes Carrot
and Swede Compote and Red Wine Jus

or

Pan Fried Gilt Head Sea Bream with Chilli, Garlic and Ginger Dressing. Bok Choi and Potato

Rosti

or

Roast English Lamb Rump with Dauphinoise Potatoes and Aubergine Caponata

or

Grilled Supreme of Scottish Salmon with Asparagus, Crushed New Potatoes and Béarnaise Sauce

or

Risotto of Wild Mushrooms and Parmesan with Rocket Salad and Truffle Oil

Crème Caramel with Poached Pear and Hot Chocolate Sauce

or

Baked Rice Pudding with Poached Plum Compote

or

Hot Chocolate Fondant with Grand Marnier Marinated Orange

or

Lemon Infused Burnt Cream with Fresh Raspberries and Sponge Madaleine

or

Selection of British Cheeses with Homemade Spiced Apple Chutney

Coffee or Teas

£32.50 Adults

£20 Children

All our Ice Creams are Homemade and where possible we use locally sourced produce. We use peanut oil in our dressing a plain dressing can be made for you. A discretionary 10% service charge is added to your bill.