



## Mothering Sunday Lunch Menu

Sunday 10<sup>th</sup> March 2024

£49.00 per person

### Starters

#### Beetroot Cured Salmon Gradvalax (Su,F,E,Mu)

Honey mustard dressing, cornichons, sweet dill potato salad

#### Parma Ham, Ricotta & Balsamic Fig Salad (Su,M,G)

Sherry vinegar dressing, sourdough croutons

#### Spring Garden Risotto (M,Su,G)

Parmesan crisps, herb oil

#### Soup of the Day (Ce,V,Vg)

### Main Courses

#### Roast Sirloin of Scottish Beef, Yorkshire Pudding (Ce,Su,M)

Roast garlic & thyme potatoes, seasonal vegetables, Shiraz Jus

#### Breast of Duck, Gran Marnier Jus (Su,Ce,M)

Wild mushroom & broad bean fricasee, fondant potato

#### Pan Fried Fillet of Seabass, Champagne Butter Sauce (F,Su,M)

Confit potatoes, mange tout baby spinach

#### Grilled Lobster Thermidor (M,Su,Ce,N)

£15.00 Supplement

French fries, tenderstem broccoli & almonds, fresh lemon

### Side Dishes £6.00

Cajun Hand Cut Chips

Roast Heritage Carrots (M)

Green Beans with Shallots (M)

New Potatoes and Herb Butter (M)

Tenderstem Broccoli with Almonds (M,N)

Nutmeg Buttered Baby Spinach (M)

## *Desserts*

### **Strawberry Meringue Roulade** (E,M,So)

Macerated strawberries

### **White Chocolate & Raspberry Mousse** (E,M,G,So)

Shortbread biscuit

### **Sticky Toffee Pudding** (E,M,G)

Fresh cream

### **Selection of Local English Cheeses** (M,N,G,So,Se,Su,Ce)

**£5.00 supplement**

Sourdough crackers

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order.

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy  
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish  
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian