

Mothering Sunday Three Courses £37.00 Includes Glass of Prosecco on arrival & Coffee

TO BEGIN

Leek & potato soup, poached egg & truffle cream

Chicken liver & foie gras parfait, Sauternes jelly with toasted brioche

Slow cooked duck egg, sautéed asparagus, & parmesan broth

Citrus cured seabass, marinated fennel, saffron shallots & micro leaves

Confit rabbit terrine, apricot gel, roasted hazelnuts, pickled red cabbage

Goats cheese mousse, baby beetroots, glazed walnuts, pain d'epices & apple gel

TO FOLLOW

Roast sirloin of British beef, Yorkshire pudding, roasted potatoes, seasonal vegetables, with roasting jus

Roast loin pork, roast potatoes, seasonal vegetables, apple sauce & roasting jus

Wild mushroom & truffle risotto, parmesan & rocket salad

Poached fillets of plaice, Jersey Royal potatoes, tonka bean purée, sautéed asparagus & cumin oil.

Rump of lamb, Anna potatoes, sprouting broccoli, aubergine caponata pesto.

Pan fried breast of chicken, smoked mash potatoes, Eythrope Estate vegetables with thyme jus.

TO FINISH

Sticky toffee pudding, butterscotch sauce, banana ice cream

Apple tarte fine, five spice ice cream & candied hazelnuts

Vanilla panna cotta, poached rhubarb sorbet & butter shortbread.

Dark chocolate tart, pistachio ice cream & griottine cherries soaked in kirsch

A selection of ice cream & sorbets

British cheeses, fig jam, celery, grapes & oat biscuits