

## 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