

Mothering Sunday Lunch

22nd March 2020

12.30pm – 4pm

From the Starter Table

Shell on prawns
Chicken liver parfait
Whole poached Chalk Stream trout and pickled cucumber
Oysters served naturally with lemon
Roasted red pepper and caramelised onion quiche
Salt cod pate
Harissa and yoghurt hummus
Fresh ricotta, mixed seeds
Prawn, sweetcorn and chilli
Mixed seafood salad

Salads:
Soft herb salad, New potato, Coronation carrot, Tomato and feta

Dressings:
Marie rose, French vinaigrette and Caesar dressing

From the Kitchen

Dry aged rump of beef, braised oxtail and Yorkshire Pudding
Roast chicken leg and crispy stuffing
Hogget shoulder, minted peas, crispy belly

All meat dishes served with duck fat roast potatoes, whole roast carrot and gravy

Fillet of brill, Avruga caviar sauce, pickled grapes, white asparagus
Carrot and seaweed Wellington, hassle-back potato, wholegrain mustard sauce

All served with mixed greens, braised red cabbage and crushed swede

From the Dessert Table

Almond pannacotta, fig compote, salted almond crumb
Chocolate and ale cake
Craquelin profiteroles, crème Dipolmat
Lemon tart
Lavender shortbread
British cheese, crackers and grapes
Fresh fruit
Selection of ice creams and sorbets – from the kitchen

White chocolate fudge for mums to take away

Adults 2 courses £25 3 courses £30
Children (up to 12 years old) 2 courses £10 3 courses £12