



# Mother's Day Menu

Sunday 11<sup>th</sup> March 2018

Mushroom & tarragon soup with tarragon crème fraiche

A plate of Maldon cured smoked salmon with cream cheese & crab roulade, basil oil, brown crab mayonnaise & cucumber

Hickory smoked chicken ballotine with fig & red wine chutney & garlic crème fraiche

Smoked haddock brandade fishcake with celeriac remoulade & chicory

Crisp goat's cheese ravioli on Parmesan glazed sprouting broccoli, sage veloute with toasted pine nuts

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Hay braised lamb shank with caramelised shallots, sauté pancetta & pearl barley & garlic Jus

Roast sirloin of English beef with horseradish, Yorkshire pudding & mustard gravy

Herb roasted corn fed chicken breast with charred baby gem, white onion puree & chicken veloute

Wild mushroom & Brie arancini with mushroom duxelle & coriander

Pan fried cod with chorizo, puy lentils, prawn butter, saffron parmentier potatoes & crispy kale

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Caramelised lemon tart with clotted cream Chantilly & raspberries

Dark chocolate tart with salted caramel sauce, peanut butter ice cream & chocolate shard

Sticky toffee bread & butter pudding with vanilla ice cream

Vanilla crème brulee with cinnamon twist, cherry marsh mellow & popping candy

A plate of Neal's Yard cheeses with crackers, bread & grape chutney

**£34.95 per person**

**Children under 12's: 2 courses £12.95, 3 courses £15.95**