

Mothering Sunday Lunch
14th March 2010

celeriac soup, celery salt, breadsticks, hazelnut oil

beetroot cured gravadlax, turnip remoulade, dill scone, mustard vinaigrette

ham hock, parsley and garlic terrine, granary cracker, piccalilli, cornichons

wild mushroom and shallot tart, ragstone goat's cheese, sherry vinegar

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pink grapefruit sorbet

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roast loin of pork with chateau potatoes, sage and apricot stuffing and a pan gravy

baked fillet of plaice, potato, parsley and cockle butter, confit fennel

poach - roast breast of chicken, potato risotto, chorizo sausage, parsley sauce

pavé of cod "en papillote", shallot, celery, carrot, thyme and pink fur potatoes

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dark chocolate pave, milk ice cream, coffee fudge

glazed apple tart, vanilla parfait, salt caramel

tonka bean panna cotta, caramelised fig, almond biscotti

a selection of cheeses served with celery, grapes and homemade breads

***We offer a selection of sweet wines and ports by the glass to accompany your
dessert***

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coffee with petit fours - £3.50 per person

£38.00 per person - *including a gift for mum's*