

## **Mother's Day Menu**

### **3 Course Meal £35pp**

#### **Starters**

**Roasted Cauliflower Velouté** – White Truffle Oil, Rosemary Focaccia **(V)**

**Chicken & Chervil Terrine** – Coronation Mayonnaise, Curried Golden Raisins, Croute

**Smoked Salmon** – Oak Smoked Salmon Mousse, Pickled Fennel, Fresh Apple, Dill **(GF)**

**Duck Liver Parfait** – Orange Marmalade, Honey & Pistachio Granola, Toast

**Fried Cod "Scampi"** - Gherkin Ketchup, Pickled Shallot Rings, Caramelised Onion Mayonnaise

#### **Main Course**

**Roasted Leg Of Lamb**– Herb Butter Roast Potatoes, Seasonal Greens, Honey Roast Carrot, Carrot & Swede Mash, Celeriac Puree, Yorkshire Pudding, Red Wine Gravy

**36 Day Aged Sirloin Of Beef** - Herb Butter Roast Potatoes, Seasonal Greens, Honey Roast Carrot, Carrot & Swede Mash, Celeriac Puree, Yorkshire Pudding, Red Wine Gravy

**Vegetarian Nut Roast** - Herb Butter Roast Potatoes, Seasonal Greens, Honey Roast Carrot, Carrot & Swede Mash, Celeriac Puree, Yorkshire Pudding, Red Wine Gravy **(V)**

**Seafood Tagliatelle** – Parlourde Clams, Mussels, Tiger Prawns, Samphire, Lemon Cream, Pickled Cockles

**Garden Pea Risotto** – Goats Cheese, Pickled Peas, Walnut, Mint Oil **(V) (GF)**

**Pan Seared Salmon** - Wye Valley Asparagus, Parsley Cream Potatoes, Tartare Hollandaise

#### **Desserts**

**Georges Sticky Toffee Pudding** – White Chocolate Fudge, Butterscotch Sauce, Honeycomb, Ice Cream

**Tiramisu Opera Cake** – Chocolate Sponge, Mascarpone Mousse, Chocolate Mirror Glaze, Amaretto Ice cream

**Baileys Crème Brulee** – Baked White Chocolate, Orange Shortbread

**Apple, Raspberry & Vanilla Crumble** – Oat Topping, Vanilla Anglaise

**Rhubarb & Ginger Fool** – Poached Rhubarb, Ginger Cream, Pistachio, Ginger Biscuit Crumb