



2017

Mother's Day menu

ENTREES

Crab bisque with white crab toastie

Baked goats cheese with beetroot and chilli (v)

Rare roast venison with Anya potatoes, chocolate and sesame

Warm salad of black pudding and chorizo with quails eggs

Port of Lancaster smoked salmon, soda bread, cucumber pickle
and dill cream cheese

Chicken liver parfait, Madeira jelly, toasted brioche and chutney

PLATS PRINCIPAUX

Roast Yorkshire beef, roast potato, Yorkshire pudding, onion gravy

Slow roast pork shoulder, root vegetable dauphinoise, apple sauce

Roast chicken breast, little pie of ham and leeks, grain mustard sauce

Goats cheese pie, butternut puree, sauté wild mushrooms,
pine nuts and parsley pesto (v)

Poached lemon sole, warm potted shrimps, creamed potato, fennel velouté

DESSERTS

Sticky toffee pudding, butterscotch sauce and vanilla ice cream

Lemon grass crème brûlée with raspberry sorbet

Chocolate tart, roast banana, baileys ice cream

Apple crumble with creme anglaise, blackberries in chambord

Cheese selection, fudges biscuits, grape chutney

£24.95 per person