

Mothers day lunch menu
Sunday 18th March
£30.00 three courses

terrines of ham hock, herbs and spring vegetables
onion marmalade

oak smoked salmon, prawns, salmon rillettes, caviar,
cucumber & lemon dressing

leek and barkham blue tart with walnuts and dressed leaves

fillet of seabream
ratatouille, saffron potatoes, shrimps, tomato and basil juices

roast sirloin of beef with yorkshire pudding
seasonal vegetables

honey glazed slow cooked gressingham duck
creamed cabbage, fondant potato, shallots and cassis

vanilla crème brulee with a seasonal fruit salad, tuile biscuit
and puree of raspberries

caramel parfait, apple sorbet and calvados syrup

chocolate fondant, honeycomb and white chocolate ice cream

cafetiere, espresso or cappuccino coffee with chocolate truffles (£3.50)

An optional gratuity of 10% will added to your bill