

Mother's Day Lunch Menu

Sunday 11th March 2018



Chef's Amuse Bouche



Dorset Crab, Avocado & Mango Tian
Lime & Coriander Dressing

Galia, Honeydew & Watermelon Balls
with Strawberry Coulis (V)

Warm Swedish Meat Balls
Celeriac Mash, Cream & Blackcurrant Jam

Wild Mushroom & Truffle Oil Soup
with Marinated Mushrooms (V)



Passion Fruit Sorbet



Braised Steak Au Poivre

Roast Chicken
with all the Trimmings

Grilled Salmon
Sapphire & Beurre Blanc

Vegan Shepherd's Pie (V)
Sweet Potato, Lentils, Chick Peas & Herbs

All served with a Selection of Seasonal Vegetables



Grand Marnier Crème Brulee

Lemon & Raspberry Cheesecake

Fresh Fruit Salad, Berry Compote

Chocolate Ganache, Salted Caramel & Biscuit Crumb

A Trio of Local Cheese, Biscuits, Grapes, Celery
with Red Onion Chutney & Apple, Pear & Fig Chutney



Fresh Ground Kenyan Reserve Coffee & Chocolates

(V) = Vegetarian. Some dishes may contain nuts
Head Chef: Janis Belkovskis