

Mother's Day Lunch Menu

Sunday 31st March 2019



Chef's Amuse Bouche

Squash & Goat's Cheese Bruschetta with Spiced Cranberry Compote,
Wild Rocket, Balsamic Glaze & Sage Leaves (V)



Melon Pearls with Port, Ricotta, Micro Herbs & Berry Coulis (V)

King Prawn, Mango, Pomegranate & Avocado Tian with Salsa

Chicken Liver & Cognac Parfait, Rustic Bread & Apricot & Ginger Chutney

Tomato, Roasted Red Pepper & Orange Soup with Herb Oil (V)



Prosecco Sorbet with Raspberry & Basil



Roast Rib Eye of Beef with Shallots, Mushrooms & Peppercorn Sauce

Pan Fried Duck Breast with Roasted Radish, Braised Red Cabbage & Star Anise & Honey

Steamed Fillet of Salmon with Asparagus, Samphire & Beurre Blanc

Aubergine & Goat's Cheese Parmigiana with Napolitano Sauce & Toasted Ciabatta (V)

All served with a Selection of Seasonal Vegetables



Oreo Biscuits & Nutella Cheesecake with Double Cream

Apple Tarte Tatin with Crème Anglaise

Mini White & Dark Chocolate Croquembouche with Edible Flowers

Fresh Fruit Salad, Berry Compote

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



Fresh Ground Kenyan Reserve Coffee & Chocolates