

## ***Mother's Day Restaurant Luncheon***

### ***Chicken Liver Paté,***

*lavoche, chicory, pancetta coffee jam, pickled red onion, carrot purée*

### ***Butternut Squash Velouté,***

*goat's cheese and spinach tortellini, roasted butternut squash, sage oil*

### ***Gin Cured Salmon,***

*cucumber, pink grapefruit, herring roe, lemon balm*

### ***Heritage Tomato Salad,***

*feta, asparagus, pickled shallot*



### ***Roast Sirloin of Beef,***

*roast potato, pomme purée, Yorkshire pudding, pan juices*

### ***Twice-cooked Shoulder of Lamb,***

*mint gastrique, broadbean and pea ragu, pickled swede, artichoke purée*

### ***Roast Cod,***

*sea vegetables, brown shrimp dauphine, braised baby gem, chorizo hollandaise*

### ***Carrot Gnocchi,***

*carrot sauce, roasted parsnip, sesame tuille, charred tenderstem, dukkah*



### ***Chocolate Fudge Brownie,***

*chocolate, cherry, pistachio*

### ***Banana Mousse,***

*raspberry, white chocolate, peanut butter, dulce de leche*

## ***A Selection of Homemade Ice Creams & Sorbets***

### ***A Selection of British Cheeses,***

*lavoche, truffle honey, quince purée, malt loaf*

### ***Coffee with Petits Fours***

**£36.50 for 3 courses per adult**

**£18.25 for 3 courses per child (12 years and under)**

**Prices are per person including vat**

*Major allergens intentionally used as ingredients are: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide  
Please make your waiter aware of any known allergies or special dietary requirements.*