



Mothering Sunday

From Larder

Avacado & Cucumber Sushi, Vietnamese Papaya & Crushed Nut Salad,
Hoi Sin Sauce, Wasabi & Red Dulce Sorbet

Pigeon with Broccoli Puree, Lemon Thyme Ricotta, Chargrilled Broccoli Heart,
Hazelnut Dukkah, Salsify Crisps & Smoked Caraway Sauce

Soft Shell Crab, Lemon & Lime Leaf Puree with Soy, Crisp Chilli,
Crisp Ginger & Spring Onion Salad



From Sauce

Sirloin of **Beef** or Tarragon Ballantine **Chicken** with Baby Roast Potatoes, Balsamic Red Onions,
Creamed Leeks, Chantenay Carrots, Purple Sprouting Broccoli & Yorkshire Puddings

Salmon with Wild Garlic Champ Mash, VIP Asparagus, Flamed Cherry Tomatoes,
Lemon Cockles, Sun Dried Tomato Salsa

Olive & Feta Spanakopita with Israeli Cous Cous, Mirin Cured Carrots, Sweet Red Pepper Drops,
Green Pepper Hummus, Olive Crisp & Mermaid Flowers



Transition

Apple & Thyme Sorbet with a Crumble Crumb, Apple Salsa & Snap Dragons

A dish designed to allow your taste bud to flow from savoury to sweet



From Pastry

Kalamansi Tart with an Orange Crumb, Cocoa Nibs, Lime Creme
Fraiche & Candied Orange Zest

Thai Marinated Pineapple with a Basil Sphere, Coconut Gel, Crisp Ginger
Meringue, Lime Sherbet & Lemongrass Sorbet

Milk Chocolate Bread & Butter Pudding with Banana Crumb, Candied
Zest Puree & Vanilla Milk Ice Cream

2 Courses for £26.50

3 Courses for £33.50

4 Courses for £37