

MOTHER'S DAY 2024

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DUCK LIVER PARFAIT, SOAKED GOLDEN RAISINS AND WARM TOASTED BRIOCHE

SEAFOOD COCKTAIL – PRAWNS, CRAB AND LOBSTER, AVOCADO AND MARIE ROSE

WILD GARLIC SOUP, SOFT ST EWES EGG

SMOKED SALMON FROM OUR TROLLEY, CUCUMBER AND CAVIAR

A QUICHE OF MORELS, WILD GARLIC AND ITALIAN FRESH PEAS

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TODAY'S TROLLEY – ROASTED SIRLOIN DEXTER OF BEEF WITH YORKSHIRE PUDDING

ROAST LEG OF CUMBRIAN LAMB, ROAST POTATOES, MINT AND LOVAGE SAUCE

ROAST HERB FED CHICKEN, PIGS IN BLANKETS, BREAD SAUCE

STEAMED FILLET OF HALIBUT, TERRINE OF LEEKS, CHIVE BEURRE BLANC

WHOLE BAKED DOVER SOLE WITH ENGLISH ASPARAGUS AND GARLIC LEAF BUTTER (*SUPPLEMENT £15*)

VOL-AU-VENT OF AGED COMTE, SWEET ONIONS, AND TRUFFLE

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PISTACHIO ICE CREAM WITH HOT CHOCOLATE SAUCE

CHOUX A LA CRÈME, HAZELNUT PRALINE, VANILLA ICE CREAM

RUM BABA, YORKSHIRE RHUBARB, CHANTILLY CREAM

LEMON AND LIME MERINGUE TART

SELECTION OF CHEESE FROM BUCHANANS CHEESEMONGER

3 COURSE MENU £95 PER PERSON

2 COURSE MENU £80 PER PERSON