

# The Mothering Sunday Menu

Sunday 11th March 2018

## Smoked Chicken and Celeriac Soup

truffle oil  
celeriac crisps

## Poached Salmon & Parsley Galantine

herb creme fraiche  
dill oil

## Duck Rillettes

fig chutney  
toasted fig bread

## Trio of Heritage Beetroot (V)

blue cheese, toasted hazelnuts, frisee, chervil  
dijon and hazelnut dressing

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## Roast Sirloin of Grass Fed Beef

yorkshire pudding, creamed potatoes  
red wine reduction

## Roast Chicken Breast

potato & artichoke dauphinoise, creamed leeks  
artichoke crisps, chive cream

## Roast Leg of Welsh Lamb

thyme creamed potatoes  
rosemary reduction

## Goats' Cheese Wellington (V)

filled with red pepper, spinach, caramelised red onions  
sweet potato puree, spiced tomato & red pepper chutney

## Pan Seared Fillet of Sea Bream

crab arancini, herb risotto, caramelised fennel  
champagne veloute

*all main courses will be accompanied with a selection of seasonal vegetables and roast potatoes*

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## Sticky Toffee Pudding

hot butterscotch sauce  
clotted cream ice cream

## Deconstructed Passionfruit & Granola Cheesecake

diced mango, lime zest  
passionfruit syrup, mango sorbet

## Trio of Ice Cream & Sorbet

salted caramel ice cream, double choc chip ice cream  
and blackcurrant sorbet

## The Jockey's British Cheese Board

british brie, stilton & single gloucester  
served with spiced pear chutney, quince jelly & organic artisan crisp breads & oatcakes

£28.95 per person

children under 12 half price

