



Mothering Sunday

Sunday 18th March 2012

Starters

Thai Crispy Duck

Oriental vegetables, sweet chilli and sesame oil dipping sauce, pancake cones

Asparagus Spears

Coln Valley smoked salmon, soft poached egg, lemon hollandaise

Chicken Liver Parfait

Toasted brioche, apple and shallot chutney

V Soft Poached Duck Egg Florentine

Baby spinach, toasted muffin, hollandaise sauce, mustard cress

V Lentil, Chickpea and Chilli Soup

Chive crème fraîche

Main Courses

Roast Sirloin of Cotswold Beef

Yorkshire pudding, seasonal vegetables, roast potatoes, red wine and thyme gravy

Roast Leg of Spring Lamb

Roast potatoes, seasonal vegetables, minted hollandaise and redcurrant gravy

Pan Fried Fillet of Salmon

Caper and new potato salad, baby spinach, beurre blanc

Fillet of Sea Bass

Ratatouille, saffron potatoes, mozzarella beignets, basil pesto

V Wild Mushroom Tortellini

Pea purée, parmesan shavings, herb salad

Desserts

Summer Berry Meringues

Vanilla cream, raspberry purée

Warm Chocolate and Hazelnut Brownie

White chocolate ice cream

Lemon Panna Cotta

Lemon curd, almond crumble

Homemade Ice Creams or Homemade Sorbets

Fruit coulis

Selection of Fine British Cheeses

Wheat crackers, grapes, celery, home-made chutney

Coffee and Petit Fours

£24.50 per person

A 10% discretionary service charge will be added to all bills