



# MOTHER'S DAY

31st March 2019

## TO START ANTIPASTO

Crayfish tail & smoked salmon cocktail,  
with marie rose dressing,  
smoked paprika and parmesan crisps

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Fagottino Black olive, caper, herb dried tomato filo  
pastry parcels,  
with spiced tomato dip sauce (vegan)(v)

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Chicken liver parfait, roasted red onion marmalade,  
toasted pane rustico

## MAIN COURSE

Real lush Spring LAMB ROAST  
with all the trimmings:

Leg of lamb, roast potatoes, buttery mash,  
roast vegetables & seasonal vegetables,  
mint gravy.

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Pancetta rolled Pork fillet, truffle mash, spinach,  
mushroom and chicory fricassee, red wine sauce

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Grilled asparagus and broad bean risotto (v)

## TO FINISH DOLCE

Catalan brulee, fruit & nut biscotti (n)

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Baked apple and pear tart Tatin, honey & walnut  
semi-freddo (n)

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Strawberry mousse, Sable biscuits, poached  
strawberries

**3 course £24.50 per person**

Deposit required to confirm reservation £10 per person.  
Full pre-order with name of guests and choices required one week  
before event date for parties of 8 people and above.

(n) may contain nuts (v) vegetarian friendly  
Please ask a member of the team for full list of ingredients in case of allergies