

Mother's Day Menu

Available for £59 per person.

Starters

Walled Garden leek and potato soup with blue cheese crostini (ce, d, g)

Hot smoked Shetland isle salmon with new potato and shallot salad, grain mustard dressing and micro cress (fi, sd)

Laverstock Park buffalo mozzarella with chargrilled fennel, baby shoots and black olive dressing (d, sd)

Isle of Wight tomato bruschetta with shaved parmesan, capers and sweet basil (d, g, sd)

Mains

Roasted striploin of British beef with Yorkshire puddings, roasted potatoes and mixed seasonal vegetables (d, e, g)

Pan-seared fillet of sea bass with butternut squash, tenderstem broccoli and sage (d, fi, sd)

Hand-made egg linguini with mixed wild mushrooms, asparagus, rocket and truffle oil (v, d, e, g)

Rotisserie-roasted marinated chicken with new potatoes, cherry vine tomatoes, fennel 'al forno' and sauce verte (fi, sd)

Desserts

Rose and lychee macaron with rose cream and fresh raspberries

Chocolate delice with blood orange and pistachio ice cream

Floral choux with chamomile, lemon curd and roasted honey

Selection of ice creams (3 scoops) of vanilla, strawberry, chocolate, mint chocolate or honeycomb (v, d, e)

Selection of Chef's choice cheeses served with chutney and stone-baked biscuits (v, d, g)

Many of our dishes can be adapted to meet any dietary needs. If you have a food allergy or special dietary requirement please inform a member of the hospitality team prior to ordering.

(v) Suitable for vegetarians

(d) Contains dairy

(mu) Contains mustard

(a) Contains alcohol

(e) Contains egg

(sd) Contains sulphur dioxide

(ce) Contains celery

(fi) Contains fish

(so) Contains soya

(cr) Contains crustaceans

(nu) Contains nuts

