

## MOTHERING SUNDAY LUNCH

*Sunday 14th March 2010*

*Sweet Potato, Carrot and Cumin Soup, Spicy Croutons*

*Chicken Liver and Foie Gras Terrine, Fig and Apple Relish, Toasted Brioche*

*Trio of Salmon - Beetroot-marinated, Smoked and Tartar  
with Horseradish and Dill Dressing*

*Tomato, Buffalo Mozzarella and Fig Salad, Toasted Pine Nuts and Balsamic Dressing*

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*Roast Sirloin of Beef, Yorkshire Pudding, Red Wine and Shallot Jus*

*Roast Loin of Pork, Crackling, Braised Leeks, Honey Apple Puree, Grain Mustard and Cider Sauce*

*Seared Sea Bass, Wilted Ruby Chard, Crayfish Pomme Puree, Creamy Bisque Sauce*

*Twice-baked Goat's Cheese, Rocket and Watercress Salad, Cherry Tomato Relish*

*All Main Courses served with Seasonal Vegetables & Potatoes*

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*Home-made Bread and Butter Pudding, Baileys Crème Anglaise, Chocolate-dipped Strawberry*

*Orange and Cointreau Cheesecake, Milk Chocolate Ice Cream*

*Coconut Panna Cotta, Pineapple and Malibu Sorbet*

*Selection of Cheeses, Fruit and Nut Chutney and Biscuits*

*£32 per person Children under 10 £16.50*

*Coffee and Home-made Petit Fours from £3.85*