

GRAND

— BRASSERIE —

MOTHER'S DAY MENU

3 COURSE MENU - £45PP



— STARTERS —

SALMON AND PARSLEY FISH CAKES, BABY SPINACH HOLLANDAISE

WHITE ONION AND THYME VELOUTÉ, PARMESAN FOCACCIA

CHICKEN LIVER PARFAIT, FIG JAM, SOURDOUGH

KING PRAWN AND CRAB COCKTAIL, BLOODY MARY SAUCE, BROWN BREAD AND BUTTER

LEEK AND MATURE CHEDDAR CROQUETTES, APPLE AND CHILLI RELISH

— MAINS —

ROASTED CUMBRIAN BEEF SIRLOIN

CARROT AND SWEDE, HONEY ROASTED PARSNIPS, DUCK FAT ROAST POTATOES, WILTED GREENS

HONEY ROAST PORK

APPLE AND SAGE STUFFING, ROAST ROOT VEGETABLES, DUCK FAT ROASTED VEGETABLES, APPLE SAUCE

BAKED HERB GLAZED HAKE FILLET, POTATO GNOCCHI, CRAY FISH VELOUTÉ

SALT BAKED CELERIAC AND WILD MUSHROOM WELLINGTON, BABY BEETROOT

BREAST OF FREE RANGE CHICKEN, POTATO DAUPHINOISE, BABY GEM LETTUCE, WILD MUSHROOMS

— DESSERTS —

LEMON THYME PANACOTA, MACERATED FRUITS, HONEYCOMB

CHOCOLATE DELICE, PISTACHIO ICE CREAM

VANILLA SEED BRULEE, LEMON BUTTER BISCUITS

STICKY DATE PUDDING, TOASTED OCEAN NUT, HONEYCOMB ICE CREAM

KIDDERTON ASH GOATS CHEESE, WALNUTS AND RADISH, PICKLED GRAPES, OAT CAKES



Food allergies or intolerances. Our menu is prepared in a kitchen where nuts, gluten, dairy and other allergens may be present. For further information please speak with a manager to find out how we may be able to adapt our menu to suit your needs. A 10% discretionary service charge is added to all bills in our Brasserie.