



MOTHER'S DAY

At The Grand Brasserie

2 COURSES £31

3 COURSES £36

— STARTERS —

SPRING PEA & MINT SOUP

warm crusty bread

CRISPY HALLOUMI, CHILLI & LIME

Golden halloumi bites, fresh herbs,

CHICKEN LIVER PARFAIT

Tomato chutney, croutes

GOATS CHEESE & BEETROOT SALAD

Roasted beetroot, whipped goats
cheese, honey, walnuts

SMOKED SALMON PLATTER

Smoked salmon, lemon
wedges, capers, creme
fraiche, brown bread & butter

MEDITERRANEAN VEGAN MEZZE

Hummus, roasted red pepper dip,
olives, marinated vegetables, flatbread

— MAINS —

TRADITIONAL ROAST BEEF

Yorkshire puddings, roast potatoes,
seasonal vegetables, red wine gravy

ROAST CHICKEN WITH LEMON & THYME

Golden roast chicken, pan juices,
seasonal vegetables

CREAMY MUSHROOM & SPINACH PASTA

Rich cream sauce, parmesan, fresh herbs

ROSEMARY & GARLIC ROAST LAMB

Tender lamb, lamb jus, honey glazed
carrots, roast potatoes, spring greens

VEGAN STUFFED BUTTERNUT SQUASH

Filled with quinoa, herbs, toasted
seeds, pomegranate

All Roasts Served To The Table With
Crispy Roast Potatoes, Honey Glazed Carrots &
Parsnips, Buttered Seasonal Greens, Cauliflower
Cheese, Gravy, Sauces

— DESSERTS —

STRAWBERRY & CREAM PAVLOVA

Chantilly Cream, Meringue

FRESH FRUIT & BERRY PLATTER

Dairy-free sorbet

STICKY TOFFEE PUDDING

Toffee Sauce, salted popcorn

CHOCOLATE AND PISTACHIO BROWNIE

Vanilla ice cream

