

# **Mothers Day Lunch Menu 2019**

(£27.00 per person for Three courses, £20.00 for Two)

## **.....To Start**

**Consommé of Roast Vine Tomato, Garlic & Tyme**, Courgette Ribbons

**Crisp Cured Ham**, Grilled Fig, Buffalo Mozzarella, Rocket & Pesto Salad

**Braised Ham Hocks Pressing**, Caramelised Pineapple, Tarragon Mayonnaise, Charred Ciabatta

**Glazed Cockle & Prawn Gratin**, Thermidor sauce, Parmesan Crust, Seaweed Tuille

**Wild Mushroom & Perl Las Blue Cheese Arachini**, Hollandaise, Raddichio & Truffle Salad

## **.....For The Main**

**Roast "Dry Aged" Sirloin of Welsh Beef**, Yorkshire Pudding, Red wine Jus

**"Day Braised" Shoulder of Lamb**, Sweet Roast Beetroot, Fresh Mint & Spring Onion Salsa

**Butter Roasted Free Range Chicken**, Lemon & Chestnut Stuffing

**Seared Fillet Of Hake**, Crab Veloute, Toasted Seeds & Nuts

**Charred Aubergine & Spiced Potato Charlotte**, Carrot & Cardamom Puree

*( Served with Family Style Vegetables, Cauliflower Cheese, Spring Vegetables and Red Cabbage, Roast & New Potatoes)*

## **.....The Finale**

**Dark Chocolate Tart**, Dark Cherry Compote, Chocolate soil

**Caramelised Apple & Cinnamon Crumble**, Vanilla Ice Cream, Vanilla Custard

**Raspberry & White Chocolate Meringue Roulade**, Chantilly Cream, Raspberry Gel

**Pomegranate Jelly**, Rhubarb Sorbet, Compressed Cucumber

**Estate Ice Cream Sundae of Dark Chocolate Brownie**, Kirsch Steeped Cherries, Ice Cream  
(Supplement of £2.00)

**Thrice of Three Fine Welsh Cheeses**, Oat Biscuits, House Chutney, Celery and Grapes

Guests seeking Allergen information please speak to a member of our Team  
We do not Charge a service charge and leave it for your discretion