

## *Mother's Day Menu 18<sup>th</sup> March 2012*

*Butternut and sweet potato soup with crème fraîche*

*Honey and pesto-glazed goat's cheese with rocket*

*Chicken liver parfait, toasted brioche, red onion marmalade*

*Salt and pepper squid, rocket and lemon mayonnaise*

*Cured salmon with rocket, Parmesan and a horseradish crème fraîche*

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*Grilled fillet of seabass, salsa verde,  
crushed new potatoes and fine beans*

*Chicken supreme stuffed with roast peppers and brie,  
wrapped in bacon, with a sweet potato and wild mushroom risotto*

*Roast rump of Hereford beef, Yorkshire pudding and gravy  
(cooked medium rare)*

*Portobello mushroom topped with spinach,  
roast red peppers and Haloumi, on grilled polenta*

*Belly of pork, red cabbage, apple and cider sauce, roast potatoes*

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*Brioche, bread and butter pudding*

*Sticky date and banana pudding,  
toffee sauce, vanilla ice cream*

*Chocolate panacotta*

*Fresh fruit salad, passion fruit dressing*

*Choice of Mövenpick ice creams or sorbets*

*Cheese and biscuits*

*£25.00 per person. A £10.00 per person deposit is required to confirm a booking.  
A discretionary 10% charge service will be added to final bill*