

Mother's Day Menu 2023

Canapés

Phoenix sourdough – Katy Rodgers salted butter

Confit Duck Terrine

parfait – blood orange – shallot – brioche

Velouté

garden pea – wild garlic – Parmesan gnocchi

Smoked Salmon

cucumber – apple – hot smoked pâté – blinis

Roast Hake

caramelised cauliflower – chicken granola – black garlic

Campbells Gold Striploin

truffle cauliflower cheese – seasonal vegetables – roast potatoes – Yorkshire pudding – red wine jus

Hebridean Lamb Leg

apricot & Parmesan stuffing – truffle cauliflower cheese – seasonal vegetables – roast potatoes
red wine jus

BBQ Halibut

smoked bacon – kale – pomme purée – Vermouth

Potato Wellington

braised leek – truffle – cheddar – beetroot ketchup

Selection of Cheese

fig chutney – quince – Peters Yard crispbread

Sticky Toffee Pudding

vanilla ice cream – toffee sauce

Lemon Posset

rhubarb – rosemary meringue

Choux Bun

salted caramel – vanilla – Baileys ice cream

Tea, Coffee and salted caramel truffle

Three Courses £47.50

Two Courses £37.50