



## MOTHER'S DAY LUNCH MENU

3 COURSES AND A GLASS OF CHAMPAGNE CHARLES HEIDSIECK - £55 PER PERSON

### STARTER

#### CONFIT SUFFOLK CHICKEN & HAM TERRINE

Pickles wild mushrooms, tarragon mayonnaise & herb salad (G,SD,E,Mu)

#### PRAWN COCKTAIL

Marie Rose sauce, avocado, Baby Gem, compressed melon & seeded cracker (C,MU,E,SD,G)

#### ROASTED CELERIAC SOUP

Mushroom duxelles & chive truffle oil (M,G)

### MAIN

#### DINGLEY DELL ROAST PORK BELLY

Greens, carrots, parsnips, cauliflower cheese, apple sauce & gravy (M,G,CE)

#### LOCH DUARTE HOT SMOKED SALMON FISHCAKES

Butter leeks, horseradish & caper velouté, tartar sauce (F,M,G,E,MU,SD)

#### ROASTED CAULIFLOWER CHEESE STEAK

Pickled celery, crumbled Stilton, thyme panko crust (M,SD,G,CE)

### DESSERT

STICKY TOFFEE PUDDING, POACHED FIG & CARAMEL COFFEE ICE CREAM (E,M,G)

APPLE & PEAR OAT CRUMBLE, VANILLA CUSTARD (N,G,M,E)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)  
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

In case of Allergy, please ask a waiter for more information. A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team.  
Prices are inclusive of VAT