



Mothering Sunday
14th March 2010

£26.50 per person

To start

Cream of aubergine soup with toasted cumin seeds
Chicken and cured ham terrine with wild rocket leaves
Classic Caesar salad with garlic flamed king prawns
Dorset blue cheese and leek tart with a grape chutney

To follow

Roast sirloin of beef with a red wine jus,
roast potatoes and Yorkshire pudding

Pan-fried breast of Barbary duck with
braised red cabbage and rosemary fondant potato

Poached salmon with spinach gnocchi,
baby beetroot and white wine cream sauce

Wild mushroom and asparagus risotto with
Parmesan flakes and lemon oil

To finish

Grand Marnier profiteroles with chocolate sauce

Rhubarb crumble with clotted cream ice cream

Glazed lemon tart with crème fraîche

Selection of British cheese with oatmeal biscuits

Coffee and petit fours

V.A.T included at the current rate
All prices are subject to a discretionary 12.5% service charge

We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies

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