

MOTHER'S DAY LUNCH
IN PARTNERSHIP WITH

Veuve Clicquot

Glass of Veuve Clicquot, Yellow Label, Brut Champagne

STARTERS

Grilled Cornish squid

Wild foraged leaves, chilli, ginger and lime vinaigrette

Burrata

Nutbourne heritage tomatoes, pickled shallots, black olive tuille

Nduja pork sausage roll

Gloucester Old Spot pork and Keens cheddar, black garlic ketchup

Spring vegetable broth (ve)

New Forest watercress, pearl barley, smoked chilli oil

MAINS

Corn-fed Goosnargh chicken

Sautéed wild mushrooms, baby onion, crispy skin, chicken jus

Searcy's Bouillabaisse

Searched hake, grilled prawns, saffron potato, wild garlic rouille

Roast Sirloin

45-day aged Hereford Sirloin, creamed horseradish, red wine jus

Wild mushroom and tarragon wellington (ve)

Roast garlic mash, savoy cabbage, cumin spiced heritage carrots

ALL SERVED WITH

Sautéed greens

Garlic new potatoes

DESSERTS

Island Dark chocolate brownie

Toasted walnuts, salted caramel ice cream

Espresso crème caramel (ve)

Biscotti biscuit, chocolate coffee beans

Baked lemon tart (v)

Raspberry ripple whipped mascarpone

Ice cream sundae

3 scoops of luxury ice cream, toasted marshmallows