

(v) suitable for vegetarians

(ve) suitable for vegans

# MOTHERING SUNDAY LUNCH Sunday 27th March 2022

#### AMUSE BOUCHE

## **STARTERS**

#### FRENCH ONION SOUP

gruyere and parmesan, sourdough

#### THE PETERSHAM FISH CAKE

cod and smoked haddock, mushy peas, dill yogurt sauce, pickled cucumber

#### TOMATO AND MOZZARELLA CAPRESE (v)

balsamic pearls, olive oil powder, pea shoots, basil cress

#### CHICKEN LIVER PARFAIT

onion jelly, pickled pear, sourdough

#### TRADITIONALLY SMOKED SCOTTISH SALMON (£10 supplement)

capers, shallots, lemon, brown bread and butter

## **MAINS**

#### PAN FRIED SEA BASS

mash potato, tenderstem broccoli, lemon hollandaise sauce

#### ROAST LEG OF ENGLISH LAMB

carrots, parsnips, roast potatoes, cabbage, roast gravy

#### SLOW COOKED PORK BELLY

plum and pepper sauce, leek and mash potato, braised apple, wild garlic and peas

### ROAST SIRLOIN OF ABERDEEN ANGUS BEEF

roast potatoes, parsnips, carrots, cabbage, Yorkshire pudding, roast gravy

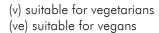
## CAULIFLOWER SWEETCORN CAKE (ve)

eggplant confit, artichoke, pak choi

£55 per person

Jean-Didier Gouges, Head Chef







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## **DESSERTS**

APPLE AND TOFFEE TART (v)

chocolate ice cream

CHOCOLATE FONDANT (v)

vanilla ice cream

CLASSIC CRÈME BRÛLÉE (v)

shortbread biscuit

BRITISH CHEESES (£12 supplement)

a selection of four cheeses served with celery, apricot butter, pear and apple chutney

# TEA AND COFFEE

**COFFEE** 

Americano, cappuccino, latte, espresso £4.50

SPECIALITY TEA

English breakfast, earl grey, peppermint, chamomile £4.50

LIQUEUR COFFEE

Whisky, Amaretto, Baileys, Cointreau, Tia Maria, Cognac £12.50



Jean-Didier Gouges, Head Chef