

MOTHER'S DAY 2014

STARTERS

Broccoli

Purple sprouting broccoli soup, Stilton cream

Duck Liver

Pressed duck foie gras and ham hock terrine, peppered pineapple, toasted brioche

Salmon

Skylon cured salmon, baked beetroot, fresh horseradish and pumpernickel toasts

Cep mushrooms

Cep mushroom tartlet, Jerusalem artichoke and walnut salad

Scallops

Seared scallops, cauliflower cream, grilled heritage potatoes, maple syrup dressing

MAIN COURSES

Beef

Roast aged beef sirloin, carrots, roast potatoes, Yorkshire pudding and beef gravy

Lamb

Roast chump of Lune valley lamb, garlic cream potatoes, purple sprouting broccoli and lamb gravy

Sea bream

Pan fried seam bream, braised aromatic fennel, potato gnocchi and herb butter sauce

Salmon

Poached salmon, horseradish crushed potatoes and creamed watercress

Pork

Crisp pork belly, champ potatoes, buttered cabbage and roasted apple pork gravy

Beetroot

Beetroot and parsley risotto, Yellison's farm goat's cheese

DESSERTS

Peanut

Iced peanut butter and chocolate brownie pudding, salted caramel sauce

Apple

Caramelised apple crème brulee, Granny smith apple sorbet

Sorbet

Selection of Skylon sorbets and ice creams

Chocolate

Chocolate and jaffa orange cake, burnt orange salad and mandarin sorbet

Cheese **

A selection of British and continental cheeses from the trolley, served with grapes, water biscuits and dried fruit chutney

3 courses with a glass of champagne, £45.00