

MOTHERING SUNDAY @



Sunday 11th March 2018 | from 12noon

Aperitif

ABRICOT KIR ROYAL

To start

MUSSELS

Mussels in their shells with white wine, shallots and parsley cream sauce and side sweet potato fries

To follow

GUINEA FOWL

Herb roasted supreme of Guinea Fowl with white asparagus, sautéed potatoes and early spring vegetables

Cheeses

£5 supplement (Served before or after dessert)

CHEESES

Selection of fine artisan cheeses served with crackers, bread, seasonal chutney and nuts

To finish

MILLEFEUILLE

Pink rhubarb and pistachio Millefeuille

3 courses @ £35 • Aperitif & Coffee included

A discretionary 12.5% service will be added for parties of 6 or more.

Food allergies? Please let us know before ordering • 100% Homemade food