

MOTHER'S DAY
THREE-COURSE SET MENU
£ 3 2 . 5 0 pp

plus a free Lillet Spritz for mum

STARTER

Prawn cocktail à la russe, buttered brown bread, fresh lemon

Finest quality smoked salmon, buttered brown bread, fresh lemon

Salt roast beetroot and goat's cheese salad,
candied walnuts, merlot vinegar (v)

Perinelli & Mr White's Charcuterie,
Marco's hand reared pigs from the Rudloe estate

Soup of the day, please speak to your server

MAINS

Our mains are all designed around sharing and the food will be served in the middle of the table with all the trimmings

Roast whole free-range chicken à la forestière,
woodland mushrooms, madeira roasting juices

Roast rump of lamb à la Dijonnaise

Roast pork belly with apples, sage and cider cream sauce

Roast sirloin of beef a la forestiere, woodland mushrooms,
extra virgin olive oil, balsamic vinegar

Fillet of salmon, tomato vinaigrette, young fennel, fresh herbs

Vegetarian & plant-based option available, ask your server for details (v)

SERVED WITH ALL THE TRIMMINGS:

Roast Potatoes, Pigs in Blankets, Yorkshire Pudding, Box-Tree Braised Red Cabbage, Cauliflower Cheese,
Buttered Leaf Spinach, Sage and Onion Stuffing, Extra Sauce Jugs

DESSERT

Mr White's Classic Cheesecake, fresh blueberry sauce (v)

Millionaire's Shortbread, bitter chocolate ice cream

Mr Coulson's Sticky Toffee Pudding, glace beurre café de Paris,
butterscotch sauce (v)

70% Dark Chocolate Mousse, Crème Chantilly,
meringue, hazelnut nougatine (v)

Alex James Cheese, Served with drunken fruitcake*
Choose from his favourite Cheddar or Blue Monday cheese (v)

Strawberries and Cream, vanilla panna cotta