

mothering sunday 2010 @ £25.00 per head

to start

chefs homemade soup of the day

chicken and goose liver parfait, served with wild mushroom crumpet and red onion marmalade

sladbury's farm smoked salmon, caesar salad, fresh anchovies, soft boiled egg, shaved parmesan

wild rabbit and beetroot risotto with walnuts and shaved parmesan

pan fried garlic field mushrooms, blue cheese, crouton and fig salad, red wine dressing "v"

cajun marinated chicken salad, feta cheese, pine nuts, avocado, garlic dressing

to follow

roast sirloin of dedham vale 28 day aged beef, yorkshire pudding, goose fat roasted potatoes

baked fillet of salmon, creamed leeks with bacon, crushed new potatoes, wilted spinach

free range chicken breast, seared foie gras, potato and thyme rosti, char grilled fennel and blood orange salad, sautern dressing

primrose farm pork tenderloin, baked in pastry with apple sauerkraut, whole grain mustard sauce, roasted parsnips, garlic mash

roast leg of lamb, rosemary and mint jus, swede puree, goose fat roasted potatoes

wild mushroom and chive fresh tagliatelle, braised baby vegetables, champagne cream, truffle oil "v"

all served with seasonal vegetables

to finish

winter berry crumble with devonshire cream

steamed syrup sponge pudding, with homemade custard

chocolate fudge brownie with caramel and pecan sauce, vanilla ice cream

traditional bake well tart with crème anglaise

selection of home made ice creams and sorbets

cheese board with homemade chutney, biscuits and fresh bread