



MOTHERING SUNDAY

Sunday the 18th of march 2012

2 courses £25

3 courses £30

STARTERS

Fish soup with trimmings

Cured salmon fillet and pickled cucumber, sweet mustard sauce

6 Burgundy snails in traditional garlic butter

Selection of homemade terrines and condiments

Egg Benedict

Warm goat cheese salad

MAIN COURSES

Slow roast pork loin, apple and Breton cider jus

Seared fillet of guilt head bream, capers and toasted pine nuts dressing

Whole roast chicken (share by 2), tarragon jus

Roast beef, roasting jus

Stuffed field mushrooms, salsa verde

DESSERTS

Pear and almond tart

Chocolate profiteroles

Dessert of the day

Selection of fine French and English cheese, fig chutney