



DECADENT DINING

## - MOTHERS DAY-

*Two AA Rosettes and Michelin Recommended*

### STARTERS

FIELD MUSHROOM VELOUTE

Celeriac crisps

COXES APPLE BLACK PUDDING

With pearl barley & poached hen's egg

SALMON BALLOTINE

With lemon mayo, caviar & cucumber

PRESSED HAM HOCK TERRINE

With pineapple & toasted brioche

GOATS CHEESE CROTTIN

With pickled beetroots & hazelnuts

### MAINS

TRADITIONAL ROAST BEEF

Yorkshire pudding

ROAST LEG OF LAMB

With tomato & rosemary jus

ROAST BREAST OF CHICKEN

With fondant potato & roast root vegetables

PAN FRIED FILLET OF SEA BREAM

With grilled broccoli, smoked potato fritter, crayfish sauce

GARDEN PEA RISOTTO

With crispy egg & asparagus

### DESSERTS

CHOCOLATE FONDANT

With caramel ice cream

VANILLA CREME BRULEE

With raspberries & shortbread

LEMON CHEESECAKE

With blackberry ice cream

STICKY TOFFEE PUDDING

With vanilla ice cream

SELECTION OF ICE CREAMS & SORBETS

SELECTION OF BRITISH CHEESE

A collection of white flowers, possibly cherry blossoms, with green leaves, scattered across a rustic wooden surface. The flowers are arranged in a way that frames the central text.

LET'S MAKE  
*Mother's*  
DAY

  
THE PEACOCK ROOM

DECADENT DINING

*SUNDAY 11TH MARCH*

3 COURSE MENU - 12.00-7.00PM £39.95  
CHILDREN UNDER 10 £12.50

TO BOOK CALL 01706 368591