

Mothering Sunday Lunch

3 courses menu £39.00 per persons

2 courses menu £35.00 per persons

Children under 12-year-old half price

Freshly baked bread with Normandy Butter £4.50

Marinated olives £4.50

Starters / Entrees

Vichyssoise aux truffes

Creamed leek and potato soup with truffles – served chilled or hot

Saumon marine aux agrumes, pain de seigle au caviar de saumon

Citrus cured Salmon, salmon caviar on pumpernickel bread

Jambon de jarret de porc persille, pain au levain & cornichons

Ham hock & parsley terrine with sourdough & gherkins

Tarte fine de betteraves, fromage de chèvre, salade de noix et roquette

Beetroot, goat cheese puff pastry tart, pickled walnuts & rocket salad

Mains / plats

Les rôtisseries du jour

Traditional Sunday roast (beef, pork with crackling) duck fat potatoes, seasonal vegetables and gravy

Supreme de poulet au grain, petit pois à la française

Corn fed chicken breast, peas braised with bacon, onions & lettuce

Filet de cabillaud, cèleri rôti, brocoli et beurre de capres

Seared fillet of Skrei cod, roasted celeriac, purple sprouting broccoli & caper butter

Gnocchi de pommes de terre, topinambour, olives noires et fourme d'Ambert

Potato gnocchi, Jerusalem artichokes, black olives & blue cheese

Cheeses / Les Fromages affinés supplément £4.50

Chariot de fromages de France

Cheese trolley sélection

Desserts

Salambo a la pistache

Chou bun filled with pistachio mousseline cream & white chocolate

Ananas rôti a la cannelle, sauce caramel salée

Pineapple roasted with cinnamon, salted caramel sauce & ice cream

Mousse au chocolat, cigarette russe

Dark chocolate mousse with a crispy rolled wafer biscuit

Coupe glacée à la Clémentine

Clementine sorbet, Grand Marnier liqueur and lavender Chantilly