## Mother's Day Sunday Lunch Sample menu

Moët & Chandon, Brut, Impérial, NV

## Starters

Westcombe Cheddar tartlet, celery, walnut, Roscoff onion, hollandaise (v)
Smoked haddock risotto, cured egg yolk, Oscietra caviar, chives
Shellfish cocktail, avocado mousse, Champagne and vanilla
Coronation crab, curry and lime sabayon
Pressed Sutton Hoo chicken terrine, truffle cream, fig and artichoke

## Mains

Roast Hereford beef sirloin, seasonal greens, Yorkshire pudding, apple and horseradish Dover sole, crushed ratte potatoes, capers, cauliflower, lobster butter sauce Line caught seabass, Lindisfarne oyster, cauliflower, Champagne and dill Globe artichoke and wild mushroom broth, potato gnocchi, pine nut and tarragon (v) Sutton Hoo chicken, buckwheat pancake, truffle stuffing, poached leeks, madeira

## Desserts

Rose praline tart, toasted almond ice cream

Pecan brownie, vanilla Chantilly

Strawberry cheesecake, brown butter tuile

Yorkshire rhubarb Eton mess

Vanilla choux bun, Manjari chocolate sauce

Selection of British cheeses from the trolley (£12 supplement)

A selection of coffee and tea £8

3 courses including a glass of Champagne £95 per person



As a socially responsible business, we are delighted to commit our support this year to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of  $\pounds 2$  will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

v - vegetarian

Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.
Please note some of the cheeses served are unpasteurised.

**OETKER COLLECTION** 

Masterpiece Hotels