

Mother's Day
Sunday 18th March 2012

All Mother's will receive a Mother's Day gift from James & Kate
Two sittings; one from 11.45pm The other 2.30pm

Les Bouviers' renowned Poached Free-Range Egg
served on toasted Brioche napped with Creamed Smoked Salmon and Basil Sauce

Trio of Melon
with poached seasonal Fruits infused with Mint

Cream of Celery Soup with Stilton Choux Buns, drizzled with Port Wine

Broccoli & Mandarin Puree with Crème Fraiche & Croutons

Rillettes of Tomato, Potato & Wholegrain Mustard, Rocket Salad & Parma Ham

Duck Liver Parfait studded with Pistachios
garnished with home-made Plum and Apple Chutney, Melba Toast

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Home-made Grapefruit and Schnapps Sorbet

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Roast Sirloin of Mature English Beef
finished with a rich Red Wine and Shallot Sauce, Yorkshire Pudding

Roasted Leg of Dorset Down Lamb filled
with an Olive and Garlic farce, napped with Thyme-scented Jus

Pan-fried Breast of Corn-fed Chicken
with Potato Haché, Tomato Confit, Creamed Leek, Truffle Oil

Fillet of Wild "Sashimi" Tuna
with Roasted Carrot Tatin, Tomato Confit, Saffron & Chive Sauce

Lasagne of Pasta, Courgette, Tomato and Butternut Squash Hache

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Iced Strawberry and Vanilla Mousse with Sable Biscuit and Mocha Cream

Les Bouviers' renowned Tangy Passion Fruit Tart with Galliano Anglaise

Hot Ginger & Blueberry Muffin with Toffee Sauce

Individual warm Mango and Frangipane Tart with Almond Ice-Cream

A selection of three Cheeses served at your table
with Apricot and Walnut Bread (£1.95 supp)

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A selection of Coffees and Teas served with home-made Petit Fours

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Price – £34.75 per person
£20.00 for children (aged 2-10)

For parties of 7 or more a discretionary service charge of 10% will be added to the account

