



Mothers Day

Sunday 14th March 2010

MENU

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All Mother's will receive a Mother's Day gift from James & Kate

2 sittings: 11.45- 2pm & 2.45- 4pm

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

Duck Liver Parfait studded with Pine Kernels
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 & Ginger Sauce

Warmed Avocado filled with Spring Vegetables and Bean Sprouts topped with Goats Cheese

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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

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

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Price – £35.00 per person

Any guests wishing to make the occasion that extra special
can stay in one of our 6 luxury bedrooms and receive a 20% discount off our normal room only tariff