



STAPLEFORD PARK

MOTHER'S DAY MENU

STARTERS

Beetroot cured salmon, smoked salmon, light-cured salmon

Caviar, dill and cucumber

Pea Panna Cotta, crispy ham hock, quail's egg

Cream of white onion and thyme soup

Smoked ricotta agnolotti, marinated heritage tomatoes

MAIN COURSES

Roast aged sirloin of beef, cocotte potatoes, seasonal vegetables

Roast leg of lamb, dauphinoise potatoes, seasonal vegetables

Brill en papilote

Sea lettuce, samphire, fennel, potatoes

Wild mushroom and butternut squash risotto

DESSERTS

Chocolate fondant, blood orange sorbet

Peanut parfait, banana, caramel ice cream

Mango and passion fruit cheesecake

2 Courses – £29.50

3 Courses - £38.00

Dishes may contain traces of food allergens. If you have any dietary requirements, food allergies or intolerances, we are happy to adjust our dishes to meet your dietary needs. We will of course cater for any special dietary requirements

March 2019