

The Causerie

MOTHERS DAY MENU

STARTERS

Zanetti Burrata, San Marzano Tomatoes, Candy Beetroot, Basil Oil, Sherry Balsamic Dressing

or

House made Hummus, Pickled Vegetables, Smoked Paprika, Extra Virgin Olive Oil & Focaccia

or

Scottish Lobster & Shellfish Bisque & homemade Bread

or

Pressed Ham Hock & Apricot Terrine with Pickles & Toast

MAINS

Grilled Scottish Lemon Sole Fillets, Pomme Puree, sauteed Greens, Lemon & Caper Butter

or

Butternut & Ricotta Raviolo with Katy Rodgers Crème Fraiche, Lemon, Olive Oil & Coriander

or

Roast Vadouvan spiced Crapaudine Beetroot & Danvers Carrots, hung Yoghurt & toasted Walnuts

or

Rosemary roast Rump of local Lamb with crispy Potatoes, seasonal Vegetables & Red Wine Sauce

DESSERTS

Passion Fruit and Mango Pavlova

or

Chocolate Malva Pudding with Mascarpone Ice Cream

or

Roast Vadouvan spiced Crapaudine Beetroot & Danvers Carrots, hung Yoghurt & toasted Walnuts

or

Profiteroles with Chantilly Cream, Ice Cream & Hot Chocolate Sauce

or

Janice's Amalfi Lemon Posset

£45 per person

includes a glass of Bubbles for all Mothers

Pre-booking and £20p/p deposit required for all bookings