

Mother's Day Sunday Lunch Menu

A glass of Moët & Chandon, Brut, Impérial NV

Starters

English asparagus tartlet, goats curd, herb vinaigrette (v)

Orkney scallop, caramelised shallot, Madeira and chicken reduction

Salad of white vegetables, Katherine cheese, hazelnut and truffle (v)

Parsley soup, grilled mussels, smoked potatoes, roast garlic

Rose veal tartare, crispy herbs, smoked tuna

Dorset crab, buckwheat pancake, Jerusalem artichoke and lemon

Mains

Roast sirloin of Hereford beef, horseradish and apple, Yorkshire pudding, roast potatoes

Beef Wellington, wild mushrooms, pale ale and honey

Saddle of lamb, glazed aubergine, roast sweetbreads, green pepper and cucumber

Wild garlic risotto, buttered morels, white asparagus (v)

Grilled Cornish turbot, spring vegetables, lobster bearnaise

Sea trout, poached lobster, courgette, basil and white almond

Dover sole cooked on the bone, grilled or in brown butter

Desserts

Milk chocolate cheesecake, blood orange, star anise ice cream

Lemon meringue tart, candied citrus fruit

Vanilla profiterole, dark chocolate sauce

Whisky and pecan brownie, praline ice cream

Selection of British cheeses from the trolley (£12 supplement) or as additional course (£26)

3 courses including a glass of Moët & Chandon, Brut, Impérial NV £110 per person

Wine pairing £55 per person, Fine wine pairing £95 per person

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.



As a socially responsible business, we are delighted to commit our support 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 £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

All prices are inclusive of VAT and a discretionary service charge of 15% will be added to the bill. Please inform our team should you have any dietary requirements or if you would like to view our allergen, vegan or vegetarian menus. Please note some of the cheeses served are unpasteurised.

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