HA8B1B1 MOTHER'S DAY

£65 PER PERSON

STARTERS

CHOOSE 1 OF THE FOLLOWING

DYNAMITE PRAWNS

Paired with lime and sriracha mayo sauce

GOAT CHEESE TARTELETTE

Served with roquette leaves, dressed in honey and walnut vinaigrette

JOSPER GRILLED LAMB CUTLETS

Paired with chimichurri, toasted pine nuts, and a mango money bag

MAINS

CHOOSE 1 OF THE FOLLOWING

SPINACH AND RICOTTA CANNELLONI

Served with a velvety tomato sauce perfumed with basil

RIBEYE STEAK

Accompanied by peppercorn sauce and fresh watercress

JOSPER GRILLED CHICKEN SUPREME

Paired with a creamy wild mushroom sauce and roasted sweet potatoes

ZA'ATAR ORANGE SALMON

Baked salmon fillet marinated in za'atar and orange zest.served with black kale and rainbow carrot finished with Saffron dill sauce

SIDES

CHOOSE 1 OF THE FOLLOWING

CREAMY MASHED POTATO

Infused with rosemary

TRUFFLE AND PARMESAN FRENCH FRIES

WILTED BABY POUSSE SPINACH

With chilli and garlic creamy sauce

DESSERT

CHOOSE 1 OF THE FOLLOWING

HAZELNUT ROCHER CAKE

A moist hazelnut sponge base, alternated with a smooth, rich chocolate-hazelnut mousse, adorned with glossy chocolate ganache.

LUXURIOUS RED VELVET CAKE

Layers of velvety cake with a creamy frosting, centred with crémeux and strawberry.