



Mother's Day Lunch

SUNDAY 15TH MARCH 2026

Starters

GLAZED LAMB BELLY

Glazed mint liqueur, goat's curd custard, semi-dried tomato, basil emulsion (DF*, GF)

APPLE WOOD HOT SMOKED TROUT

Watercress & heritage potato velouté (DF*, GF)

HERITAGE TOMATO TARTE FINE

Burrata, tomato fondue, basil emulsion, micro herb salad (GF*, VE*)

Main Courses

ROASTED SIRLOIN YORKSHIRE BEEF

Traditional vegetables, Yorkshire pudding, roast gravy

BROWN BUTTER POACHED HALIBUT

Roasted cauliflower, cauliflower purée, verjus, grapes, fish velouté (GF)

ROAST ROOT VEGETABLE WELLINGTON

Parsnip purée, sprout leaves, burnt butter & yeast jus (V, VE*)

Desserts

GRANTLEY HALL APPLE CRUMBLE

Served with vanilla ice cream, Calvados custard (GF*, V)

CHOCOLATE & HAZELNUT ROCHER

Grand cru milk chocolate & hazelnut crunchy layered cake, whipped milk chocolate & hazelnut ganache, caramelised hazelnuts

EXOTIC FRUIT DÉLICE

Passionfruit jelly, anise cream, exotic fruits (GF, VE)



SELECTION OF SEASONAL BRITISH CHEESES

Served with seasonal fruit chutney, quince, orange blossom & vanilla macerated apricots, selection of biscuits (GF*, V*)



TEA, COFFEE & PETIT FOURS