



# Mother's Day Lunch

SUNDAY 15<sup>TH</sup> 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