

M O T H E R S D A Y L U N C H

HORS D'OEUVRES

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CRAYFISH AND HAMPSHIRE TROUT SALAD WITH TRUFFLE DRESSING

HAM HOCK TERRINE WITH PICCALILLI AND CRISPY CRACKLING

AUBERGINE AND HERB RAVIOLI WITH PARSLEY OIL AND GARLIC FOAM **(V)**

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SORBET

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ROASTED GARLIC AND ROSEMARY LAMB WITH DRAMBUIE PESTO

DOUBLE BAKED GOATS CHEESE SOUFFLÉ WITH POACHED PEAR AND
MAPLE WALNUTS **(V)**

ALMOND CRUSTED SALMON FILLET ON BUTTERED ASPARAGUS WITH
LEMON BURRE BLANC

FIG AND LEMON CHICKEN BREAST WITH ROCKET GNOCCHI

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GLAZED LEMON TART WITH RASPBERRY SORBET

CHOCOLATE TRUFFLE TORTE WITH NEW FOREST BERRY COMPOTE

FRESH SEASONAL FRUIT PLATTER WITH VANILLA ICE CREAM AND MINT
SYRUP

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SWEET TREATS AND COFFEE

14TH MARCH 2010