

Mother's day lunch £ 24.00 for 2 courses £ 28.95 for 3 courses

Starters

Fish vol au vent	Smoked fish with chive & saffron sauce in a pastry basket.
Steamed fish quenelles	Oriental spiced fish balls, pak choi and sweet chilli sauce.
Falafel salad	Spiced chickpea patties, cucumber, salad leaves and beetroot hummus.
Mediterranean salad	Balsamic vegetables, olives, onion, tomato, caper & leaf lettuce.
Linsensuppe	German lentil broth with sausage, bacon and vegetables.
Ardennes pate	With cumberland sauce and toasted brioche.

Main courses

French beef pie	Boeuf Bourguignon in pastry with a rich port wine gravy. Vegetables and potatoes.
Chicken enrobe	Bacon wrapped chicken, cumberland stuffing and white wine jus. Vegetables and potatoes.
Lamb roast	Rosemary & garlic marinaded lamb chump, apricot jus. Vegetables and potatoes.
Salmon en croute	Salmon in pastry, mushroom duxelle & white wine sauce. Vegetables and potatoes.
Grilled seabass	With peppers, tomato, onion and tomato & basil sauce. Vegetables and potatoes.

Vegetarian Main Courses

Chicon gratin	Cheddar baked chicory, mushroom stuffing, tomato sauce. Vegetables and potatoes.
Nasi goreng	Vegetable fried rice with tempeh, cassava fritters, sweet chilli sauce and oriental salad.
Artichoke roast	Artichoke "tournedos", tomato & herb crust, pesto sauce. Vegetables and potatoes.
Vegetable boureck	Moroccan piquant vegetables in filo pastry and gigantes beans. Carrot & orange salad and bread.

Desserts

Morello cherry and rhubarb crumble with crème fraiche
Orange & chocolate mousse with mandarin jelly on meringue. Triple sec liqueur.
Bread & butter pudding with custard.
Filo tartlet with caramelised orange, lemon mousse and orange liqueur.
Lemon sponge pudding with fruit compote, crème fraiche and limoncello liqueur.
Dutch appel taart.

Menu notes

Tables are subject to availability. Dishes may change.
(+£...) Surcharges may apply as indicated
Diets may be catered for when advised with reservation.