

## Mother's Day Lunch 2025

### To Start

Courgette velouté | Harrogate blue | wild garlic oil (v)  
Confit duck leg | forced Yorkshire rhubarb | ginger | nasturtium  
Chicken liver parfait | fig chutney | orange dressing | sourdough  
Smoked Scottish salmon | capers | lemon | rocket | brown bread  
Wye Valley asparagus | poached hen's egg | serrano ham | hollandaise

### To Follow

Roast topside of local beef  
Yorkshire pudding | seasonal vegetables | roast potatoes | roast gravy  
Roast leg of lamb  
Yorkshire pudding | seasonal vegetables | roast potatoes | roast gravy  
Cornfed chicken breast  
truffle mashed potatoes | baby leek | bordelaise sauce  
Pan fried salmon fillet  
fondant potato | Wye Valley asparagus | caviar | lemon cream sauce  
Confit carrot (v)  
Moroccan spiced couscous | harissa | honey | coriander

### To Finish

Rhubarb Eton mess | poached Yorkshire rhubarb | meringue | custard | mint  
Bread & butter pudding | vanilla ice cream | Baileys | white chocolate | custard  
Dark chocolate cheesecake | banana | spiced rum | coconut  
Creme brûlée | berries | vanilla shortbread  
British and continental cheese | biscuits | grapes | celery | Chaloner family chutney  
Coffee with petit fours

**Three course lunch: £39 per adult | £19.50 per child under 12**