



Sunday 22nd March – Mothering Sunday

Starters

Baked Brie & Red Onion Tart Tatin, Tomato Salad (V)
Classical Home Smoked Salmon, Caperberries, Lemon & Chive Crème Fraiche
Wild Mushroom Soup, Truffle Oil (VE)
Estate Game & Pistachio Terrine, Pear Chutney, Toasted Sourdough

Mains

Whitbourne Estate Organic Roast Sirloin Of Beef, Yorkshire Pudding; or
Home Reared Loin Of Pork, Apple Sauce & Stuffing; or
Whitbourne Estate Organic Roast Leg Of Lamb

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*All Roasts Are Served With Cauliflower Cheese, Fresh Vegetables,
Roasted Roots, Duck Fat Roast Potatoes & Red Wine Jus*

Fillet Of Hake, Crushed New Potatoes, Prawn & Lemon Butter Sauce

Wild Mushroom & Vegetable Wellington, Hummus Mash, Pistachio Salsa (VE)

Pud

Dark Chocolate Tart, Salted Caramel Ice Cream
Bread & Butter Pudding, Custard Sauce
Raspberry Eton Mess
Lower Broadheath Cheeses, Biscuits, Chutney, Grapes

£35 Per Person

£17.50 children under 12 years