



Mother's Day

CBHH PAIN AU LAIT BREAD

Cultured butter, whipped butter, extra virgin olive oil

STARTERS

Spring Vegetable Soup with parmesan foam, lemon oil, crispy sourdough crumb.

Burrata & Mixed Cherry Tomatoes with basil oil, balsamic reduction, toasted pine nuts & sourdough.

Slow Braised Pork Cheek with apple puree, pickled apples, cider jus, braised artichoke.

House made Ricotta & Spinach Ravioli with light parmesan cream, nutmeg & parsley oil.

MAINS

Roast Striploin of Beef with red wine jus

Chicken Supreme Roast with traditional gravy.

Honey Roast Pork Loin with cider gravy.

All served with roasted carrot & parsnip, goose-fat roast potatoes, braised cabbage, yorkshire pudding.

Pan Seared Salmon with crushed new potatoes, asparagus, samphire, lemon beurre blanc.

Beetroot Wellington with romesco sauce, charred greens, parmesan & chive oil.

DESSERTS

Warm Chocolate Brownie with dark chocolate mousse, raspberry gel, raspberry tulie & Vanilla Ice Cream

Strawberry, Elderflower & Cinnamon Cake with Strawberry Ice Cream & Macerated berries.

Trio of Mini Cakes and mousse.

Ice Cream or Sorbet Selection with wafers & berries

2 Courses for £34.95

3 Courses for £39.95

If you have any dietary requirements or allergies, please let a member of staff aware