



# 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, blasamic 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, charrged 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