

PALM COURT MOTHER'S DAY CARVERY

Sunday 10th March 2024

£38 per adult | £19.95 per child under 10

STARTERS

Wild mushroom and white truffle soup, chive crème fraiche and toasted hazelnut (v) (vgo) (gfo)

Genovese basil, heritage tomato and spinach risotto with crispy mozzarella (v) (vgo) (gfo)

Chicken liver and cognac parfait, sweet red onion jam and toasted sourdough (gfo)

Crayfish and king prawn cocktail, gem lettuce, blushed cherry tomato,
pickled cucumber and Marie Rose sauce (gfo)

Slow-cooked sticky beef cheek, Pad Thai salad with a soya and sesame dressing

Cod and 'Nduja fish cake, lemon aioli and pickled vegetables

MAINS

FROM THE CARVERY

Roasted beef striploin (gfo) | Roasted breast of turkey (gfo) | Honey-roasted gammon

All served with a selection of market vegetables, roast and creamed potatoes,
Yorkshire puddings, traditional accompaniments and rich pan gravy

FROM YOUR SERVER

Oven-baked cod, spring pea purée, tender stem broccoli
and buttered asparagus with a chive cream sauce (gfo)

Roasted butternut squash, Portobello mushroom and toasted chestnut Wellington,
seasonal greens and vegetable gravy (v) (vgo)

DESSERTS

Apple and rhubarb crumble with warm Anglaise sauce

Triple chocolate brownie with vanilla bean ice cream (gfo)

White chocolate and passion fruit cheesecake, torched pineapple and fresh orange sorbet

Eton mess sundae, sweet poached mixed berries, strawberry ice cream,
meringue pieces and whipped Chantilly cream (gfo)

Sticky toffee pudding, butterscotch sauce and vanilla bean ice cream (gfo)

Chef's selection of cheese and biscuits served with traditional accompaniments (gfo)

(v) Vegetarian (vgo) Vegan option available (gfo) Gluten-free option available

Please note that some dishes may contain traces of nuts.

All of our food is freshly prepared in a kitchen where nuts, gluten and other allergens are present.

Please let us know if you have a special dietary requirement and we will endeavour to cater to your needs.

