



MOTHER'S DAY LUNCH MENU
SUNDAY 14th MARCH 2010

Cream of parsnip & vanilla soup with herb oil

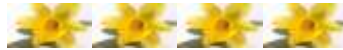
Rosette of seasonal melon with air cured ham & a lemon grass & ginger syrup

Citrus cured salmon gravalax with Dijon mustard, dill & baby capers

Chicken liver parfait with Melba toast & a spiced pear chutney

Sun blushed tomato & goats cheese tartlet with a sweet pesto dressing

*'Monk Fryston' Caesar style salad with smoked chicken, Cos lettuce,
croutons & anchovies*



Pan fried sea bass fillet with shellfish risotto & ginger infused shellfish bisque

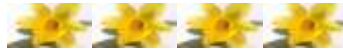
*Roast sirloin of Yorkshire reared beef with Yorkshire pudding & horseradish
sauce*

Roast leg of English lamb with a minted redcurrant & orange glaze

*Traditional roast turkey with bacon roll, sage & onion seasoning & cranberry
sauce*

*Supreme of chicken with forest picked woodland mushrooms & a tarragon
cream*

*(v) Minted pea & feta risotto with shaved Parmesan & white truffle oil
(Served with market fresh vegetables & potatoes)*



Marmalade bread & butter pudding with vanilla infused custard

Lavender & Rose panna cotta with a compote of berries

White chocolate crème brulee

Strawberry Pavlova with crème Chantilly & passion fruit coulis

Old English lemon posset with a cinnamon shortbread biscuit

Yorkshire cheese selection with grapes, celery, chutney & savoury biscuits



Fresh ground coffee & mints



£28.50 per person includes VAT

Please note that some of the dishes on our menu may contain nuts