

MOTHER'S DAY

Sunday Lunch at Bedern Hall

STARTERS

HOME YORK GIN CURED SALMON
WITH A DILL CRÈME FRAICHE, CAPERS AND RED ONIONS

PRESSED HAM HOCK AND PARSLEY TERRINE
TOPPED WITH A PINEAPPLE AND MILD CHILLI SALSA, HERB OIL

A POT OF CREAMY GARLIC MUSHROOMS
FLAVOURED WITH TARRAGON SERVED WITH TOASTED TRUFFLED
BRIOCHE (V)

MAIN COURSE

ROASTED SIRLOIN OF YORKSHIRE BEEF
SERVED WITH A YORKSHIRE PUDDING, CARAMELISED ONION PUREE AND A
RICH RED WINE GRAVY

LAMB 3 WAYS – BRAISED SHOULDER, PULLED LAMB
SHANK, LAMB AND MINT BON BON,

ROASTED CHICKEN WRAPPED IN PANCETTA
WITH MEDITERRANEAN VEGETABLE AND TOMATO RAGU

FENNEL, LEEK AND SQUASH PUFF PASTRY TART
WITH PUY LENTILS & A TOMATO BISQUE (V)

ALL SERVED WITH CHEF'S CHOICE POTATOES AND SEASONAL
VEGETABLES

DESSERT

BAKED APPLE TARTE TATIN
TOPPED WITH A CALVADOS INFUSED CRÈME NORMANDE AND CARAMEL
SAUCE

RASPBERRY AND VANILLA CHEESECAKE
SERVED WITH A REFRESHING FRUIT SORBET, RASPBERRY POWDER AND
CANDIED LEMON

A LITTLE POT OF RICH CHOCOLATE PUDDING
SERVED WITH SOFT WHIPPED CREAM AND PISTACHIO SHORTBREAD

Tea/Coffee and handmade chocolates included

2 courses £25, 3 courses £30