

COWLEY MANOR

COTSWOLDS

Mothering Sunday at Cowley Manor

STARTERS

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#### Coln Valley Salmon

Caviar dressing, lemon dressed salad

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Smoked Chicken Salad

Gem lettuce, walnuts, fine beans & wholegrain mustard dressing

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#### Roast Tomato, Root Vegetable & Lentil Soup

Parmesan croutons

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Platter of Melon

Soft fruits, lemon & yoghurt sorbet

MAINS

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#### 28 day Aged Roast Rump Beef & Yorkshire Pudding

Seasonal vegetables and heritage roast potatoes

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Breast of Creedy Carver Chicken

Wild mushrooms, roast young carrots and chive potato puree

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#### Fillet of Gilt Head Bream

Buttered spinach, saffron new potatoes and a shallot & caper butter

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Leek & Salt Baked Celeriac Risotto

Parsley & truffle dressing

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### DESSERTS

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Apple & Pear Crumble Tarlet

English custard

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#### Sticky Toffee Pudding

Caramel sauce, milk icecream

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Champagne Sabayon

Crisp vanilla basket, mixed red berry compote

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#### Selection of British Cheeses

With celery, grapes, homemade chutney & biscuits

£28 for two courses or £33 for three

*Head Chef: David Kelman*