

COWLEY MANOR

COTSWOLDS

MOTHERING SUNDAY LUNCH

22 MARCH

Starters

POTTED HOT SMOKED SALMON

Soft herb cream cheese toasted rye bread

ROAST COTSWOLD CHICKEN

Crisp pancetta, fine beans, hazelnuts, gem lettuce, light mustard dressing

ROAST TOMATO SOUP

Root vegetable and lentil soup

PLATTER OF MELON

Soft fruits with a lemon and yoghurt sorbet

Mains

28 DAY AGED SIRLOIN OF BEEF

Yorkshire pudding, creamed white onions, seasonal vegetables and heritage roast potatoes

COQ AU VIN

Braised gem lettuce, roast young carrots and chive potato puree
(for the table)

FILLET OF GILT HEAD BREAM

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

LEEK AND SALT BAKED CELERIAC RISOTTO

Parsley and truffle dressing

Desserts

APPLE AND PEAR CRUMBLE TARTLET

English custard

STICKY TOFFEE PUDDING

caramel sauce, milk ice cream

CRISP VANILLA BASKET

mixed red berry compote champagne sabayon

SELECTION OF BRITISH CHEESE

celery, grapes, homemade chutney and a selection of cheese biscuits

£22.00 for 2 courses

£28.00 for 3 courses

INCLUDES A FREE GIFT FOR MUM