

# Mother's Day Sunday Lunch Menu

Sample menu

A glass of Laurent-Perrier, La Cuvée

## Starters

- Orkney scallop cooked in truffle butter
- Veal tartare, globe artichoke, roast garlic aioli
- Oak smoked salmon, potted shrimp salad, buckwheat blini
- Heritage beetroot tartlet, pickled rhubarb, smoked burrata (v)
- Coronation crab, curry sabayon
- Native lobster agnolotti, lemongrass, basil and Champagne

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## Mains

- Roast sirloin of Hereford beef, horseradish and apple, Yorkshire pudding, roast potatoes
- Hereford Beef Wellington, truffle, pale ale and honey
- Roast Sutton Hoo chicken, truffled potato salad, bread sauce
- Dover sole, potato and spinach gratin, warm tartare sauce
- Line-caught seabass, caviar, lime, Champagne
- Grilled white asparagus, ricotta gnocchi, hazelnut, lemon thyme butter

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## Desserts

- Apple & blackberry crumble soufflé, green apple sorbet
- Rhubarb tartlet, vanilla Grand Marnier cream, rhubarb sorbet
- Guanaja chocolate brownie, vanilla cream, tonka ice cream
- Caramelised apple, bread and butter pudding, vanilla ice cream
- Selection of British cheeses from the trolley (£12 supplement)

3 courses including a glass of Laurent-Perrier, La Cuvée £115 per person  
Wine pairing £60 per person, Fine wine pairing £120 per person

v - vegetarian  
Should you have any dietary or allergen requirements, please do inform our team.  
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.



As a socially responsible business, we are delighted to commit our support to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

v - vegetarian

All prices are inclusive of VAT and a discretionary service charge of 15% will be added to the bill. Please inform our team should you have any dietary requirements or if you would like to view our allergen, vegan or vegetarian menus. Please note some of the cheeses served are unpasteurised.

OETKER HOTELS

Masterpiece Collection