



Whittlebury Hall

Mother's Day Menu 2019

Spring vegetable broth with cheddar croutons (G,V,D)

Selection of Cold Cuts, Salads and Seafood

smoked and cured fish platter, lemon and marie rose sauce (F,Cr,D,E,M)

pressed ham hock terrine with homemade piccalilli (SD,M)

antipasti board, continental meats, grilled vegetables and black olive tapenade (G,D)

red cabbage and fennel slaw with apple vinaigrette (SD,V,Ve)

salad of poached new potatoes with sour cream, chives and crispy onions (D,V)

pasta salad with roasted mediterranean vegetables, basil pesto and shaved parmesan (G,N,D)

house chopped salad with soused onions, parsley and dill (SD,V,Ve)

mixed seasonal leaves and baby gem lettuce (V,Ve)

On the Carvery

slow roast rump of beef, yorkshire pudding (E,D,G) and red wine jus (SD)

roast watergate farm turkey crown, wild mushroom and apricot cream sauce (D,SD)

porchetta-rolled pork belly stuffed with spinach, wild mushrooms and spiced sausage, sweet wine sauce (SD,G)

thyme and garlic roast potatoes (V,Ve)

maple glazed chantenay carrots tossed with sugar snap peas (V,Ve)

cauliflower cheese (G,D)

braised red cabbage with apple (V,Ve,SD)

baked salmon wellington with bell pepper and fennel duxelle, herb pancake, orange scented hollandaise (D,G,E,SD,F)

beef tomato stuffed with ratatouille and mozzarella, aubergine and tomato casserole, gremolata (V,D,SD)

roasted mediterranean vegetable trofie, olives and rocket (G,V,Ve)

Dessert Table

profiterole and macaroon croquembouche (G,D,E,S,V,N)

pink lemonade cake (D,G,E,V)

banoffee eton mess (D,E,S,V)

lemon curd tart and honeycomb (V,Ve)

millionaires chocolate tart (D,E,S,V)

jam roly poly with vanilla custard (G,D,E,V)

british cheese board with local chutney, celery, apple and grapes, artisan crackers and crisp breads (D,G,SD,C)

Tea or Coffee

(V) Suitable for Vegetarians, (Ve) Suitable for Vegans, (G) Contains Gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin

Due to our food preparation process we cannot guarantee our dishes will be prepared in an allergen or allergen derivative free environment.
Fish may contain small bones.