



WHITTLEBURY PARK

MOTHER'S DAY LUNCH

THREE-COURSE - £39.95 PER PERSON

FOR THE TABLE

Bread Board

rosemary and sea salt focaccia, sourdough, grissini sticks, unsalted butter, olive oil, balsamic vinegar and olive tapenade (V,G, D, Sd, Mu)

A LITTLE EXTRA SOMETHING

Marinated Olives

marinated olives with balsamic & sun dried tomatoes (Ve, Sd)

£4.50 per person

Welsh Rabbit on Toast

cobblers cheese & ale, toasted sourdough and fresh rocket (G, D, Sd, V)

£5.50 per person

Honey & Garlic Roasted Chorizo Sausage

sriracha mayonnaise (Sd, G, Mu, E, S)

£6.50 per person

STARTERS

Traditional Scottish Smoked Salmon

sliced smoked salmon, diced caper & shallots, lemon wedge and brown bread & butter (D, G, F, S, Sd)

Confit Chicken & Herb Terrine

chicken leg & herb terrine, baby gem, crispy bacon crumb, hen egg, ciabatta crostini, grana moravia shavings, caesar dressing purée (D, E, F, G, Mu, Sd)

Chef's Soup of the Day

chef's freshly made soup served with rosemary & sea salt focaccia (Ve)

Marinated Artichoke Salad

marinated artichoke, charred asparagus, vegan herb mayonnaise, pickled shimeji mushroom (Sd, Ve)

Sea Salt & Black Pepper Squid

golden-fried squid seasoned with sea salt, black pepper, garlic & chilli dip (G, D, Mu, E, F, M)

Allergen Key; G - Contains Gluten, S - Contains Soya, D - Contains Dairy/Milk, E - Contains Egg, Se - Contains Sesame Seeds, F - Contains Fish, Sd - Contains Sulphur Dioxide, C - Contains Celery, M - Contains Molluscs, Mu - Contains Mustard, N - Contains Nuts, P - Contains Peanuts, Cr - Contains Crustaceans, L - Contains Lupin V - Suitable for Vegetarians, Ve - Suitable for Vegans

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers. Fish may contain small bones. All dishes are labelled with allergy indicators. Please refer to key for full list of allergy contents.

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HAND-CARVED ROASTS

Slow-roasted 45-day aged Sirloin of Beef

Baked Marmalade Glazed Gammon and Poached Apple Compote (Ve)

Whole Herb Roasted Chicken, Sage and Onion Stuffing (E, G, Sd)

All roasts served with thyme roast potatoes (Ve), sautéed greens (Ve), roasted root vegetables (C, Ve), braised red cabbage (Sd, Ve), Yorkshire pudding (D, E, G, V), cauliflower cheese (D, G, V), pigs in blankets (G, Sd) and gravy (Sd)

FROM THE KITCHEN

Salt Baked Sea Bass

sea bass fillets, lyonnaise potatoes, wilted greens, prawn & dill cream sauce (F, D, Cr, Sd)

Cauliflower Broccoli and Cheese pies

served with creamed potatoes, sauteed tender stem broccoli, plant based gravy (F, D, Cr, Sd)

Mushroom and Spinach Risotto

Northamptonshire oyster mushroom and baby spinach risotto, pickled shimeji mushroom, roasted pine nuts, spinach leaf pesto (N, G, Ve)

40-Day Dry-Aged 6oz Fillet Steak (supplement £6.95)

served with grilled tomato, field mushroom, peppercorn sauce or bearnaise sauce (D, Sd, E)

SWEET TREATS

Banoffee Eton Mess

crispy meringue, banana caramel, whipped cream (V, D, E)

Chocolate Brownie

amarena cherry macaron and cherry compote, plant based chantilly cream (G, Ve, S, N)

Warm Apple & Blueberry Waffle

served with creme fraiche (V, S, G, D, E)

Cookie Dough Cheesecake

cookie crumble, salt caramel ganache, raspberry gel (V, G, D, E, S)

Warm Sticky Toffee Pudding

caramel sauce and vanilla ice cream (G, Ve, S)

Chef's Selection of Artisan Cheese (supplement £5.50)

grapes, celery, apple and chutney (C, G, Sd, D)

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