

Mothering Sunday at La Brasserie

Freshly prepared leek & potato Soup **GF ur V**

Topped by herb croutons

North Sea cod & chive fishcake

Dressed baby leaf, lemon aioli

Chicken liver pate **GF ur**

Accompanied by apple chutney and warm toast

Melon, feta, prosciutto salad **GF**

Raspberry balsamic

Char grilled chicken **GF ur**

Caesar dressed leaves

~~~~~o~~~~~

Roast Worcestershire turkey **GF ur**

Stuffing, & rich gravy

Roast sirloin of English Beef **GF ur**

With Yorkshire pudding & honey roast parsnip

Roast loin of locally reared pork **GF ur**

With crispy crackling, apple sauce

Roasted leg of lamb **GF ur**

Rolled in rosemary, with mint sauce

Seared Sea bass fillet **GF**

Wilted greens, dill butter

Lambs' liver Lyonnaise **GF ur**

Creamed mash, rich onion gravy & bacon crisp

Sweet potato risotto **GF, V**

Parmesan shavings, truffle oil

Poached salmon fillet **GF**

Crayfish beurre blanc

*All served with selection of fresh vegetables and potatoes*

*Desserts are included on the reverse of menu*

£ 30.00 Inc vat

# Mothering Sunday at La Brasserie

## Desserts

Steamed syrup sponge **V**

Warm vanilla custard

Crème brulee **GF ur, V**

Shortbread biscuit

Raspberry panacotta **GF ur**

Poached strawberries

Lemon cheesecake

Blueberry compote

Chocolate brownie **V**

Chocolate sauce, salted caramel ice cream

Selection of ice cream & sorbets **GF ur, V**

In a brandy snap basket

\*\*\*\*\*

Fresh filter coffee or English Tea with Chocolate mint

## Extra Options

Beef stroganoff (main) £4.50 **GF**

Braised long grain rice

Grilled sirloin steak (main) £5.00 **GF**

With mushrooms, tomato, French fried onion cake & skinny fries

Please note the above extra options, are charged on top of the set lunch

menu price

## SIDE DISHES

Specialty coffees with liquors and spirits @ £1.95 extra

*Should you have any allergies, please inform a member of staff*

*V=Vegetarian, Ve=Vegan, GF= Gluten free, Ur=upon request*