

THORNBURY CASTLE

Mother's Day Lunch

Saturday 30th March

Starters

Asparagus

Asparagus, smoked salmon, soft boiled hen's egg

Spring Pea

Spring pea velouté, goats cheese tortellini

Chicken

Chicken "chasseur" presse, pickled mushrooms, girolle puree

Burrata

Burrata, tomato and olive tartine

Main Courses

Slow Roast Beef

Roast Sirloin of Gloucestershire beef, garden greens, roast potatoes

Duck

Confit of Gressingham duck, lentil du pays, yoghurt

Hake

Roast Cornish Hake, fricassee of artichoke, caviar, lemon

Cauliflower

Cauliflower risotto, piccalilli garnish, shallot puree

Desserts

Chocolate

Pave of Valrhona chocolate, crème Chantilly, cherries

Citrus

Lemon Pavlova, crystalised hazelnuts, caramel

Brie

Aged Brie, tomato chutney, raisin toast,

Apple

Apple tarte fine, caramel jelly, vanilla seed ice cream

