



ESHOTT HALL

MOTHER'S DAY MENU

ELSDON GOATS' CHEESE TORTELLINI
Wild nettle salsa verde, parmesan crisp (G D E TN)

MOROCCAN SPICED LAMB AND DARLING BLUE CROQUETTES
Harissa mayonnaise (G D E)

JERSEY ROYAL AND BABY LEEK SOUP
Isle of Wight black garlic sourdough (G)

CORNISH CRAB CAKES
Chilli, lime & ginger dressing, kimchi (SH-CR E G)



ROAST LOIN OF PORK
Roasted Particularly Good potatoes, Doddington cauliflower cheese, tenderstem broccoli,
spiced red cabbage, Yorkshire pudding, Bramley apple compote (G E D C SUL)

ROAST LEG OF DERBYSHIRE LAMB
Roasted Particularly Good potatoes, Doddington cauliflower cheese,
tenderstem broccoli, spiced red cabbage, Yorkshire pudding, minted jus (G E D C SUL)

PAN FRIED STONE BASS
Wild garlic mash, asparagus, mussel velouté (F SH-CR D)

CHAR-GRILLED ASPARAGUS SPEARS
Wild garlic risotto cakes, crispy duck egg, Morel mushrooms hollandaise (D E)



BLUEBERRY TEA PANNACOTTA
Nougat and honeycomb (TN D E)

YORKSHIRE RHUBARB CRUMBLE
Ginger custard (G D E)

MILLIONAIRE SHORTBREAD
Dark chocolate mousse, peanut butter caramel, caramel shortbread (G D TN E)

WHITE CHOCOLATE BLONDIE
Raspberry gel, pistachio tuile (TN G D E)



£60 per person

ALLERGENS *Your wellbeing is important to us, please speak with our team about allergens / dietary requirements.*

G GLUTEN SH SHELLFISH E EGGS F FISH PN PEANUTS SOY SOYA D COWS MILK/LACTOSE TN TREE NUTS C CELERY
M MUSTARD SS SESAME SEEDS SUL SULPHITES L LUPIN MOL MOLLUSC