WILD THYME & HONEY

Signature Mother's Day Menu
£69.95 per person
Complimentary Glass of Fizz for Mum

AMUSE BOUCHE
Crispy Pressed Hash Brown,
smoked salmon, arenkha, chives, crème fraiche, seaweed

STARTERS
Pistou Soup, basil, spinach ravioli, Parmesan V, *VE
Prawn and Crab Cocktail, Bloody Mary Marie Rose, gem lettuce, avocado, cucumber
Pressed Duck Terrine, celeriac remoulade, smoked apple chutney
Burrata, panzanella, chicory V
Twice-Baked Cheddar Soufflé, lobster thermidor sauce, Gruyère crisp
Scallops Wrapped in Smoked Bacon, 'Nduja butter sauce, cauliflower

MAINS
Poached Cod Fillet, rosti potato, mouclade of mussels, saffron
Salmon En Croute, Champagne sauce, spinach, tenderstem broccoli, buttered new potatoes
Redefine Meat™ Wellington, mushroom duxelle, Yorkshire pudding, roast potatoes,seasonal
vegetables, plant-based gravy V, *VE

ROASTS
Roast Half Spatchcock Higher Welfare British Chicken, garlic and herb butter
Rosemary Roasted Leg of West Country Lamb, crisp pea and ricotta bon bon, homemade mint jelly
Dry Aged Sirloin of British Beef, homemade horseradish cream
Porchetta, sage and onion stuffed apple, cider gravy

**SERVED WITH BEEF DRIPPING YORKSHIRE PUDDING, FRESH SEASONAL VEGETABLES,
ROASTED ROOTS, DUCK FAT ROAST POTATOES AND HOUSE GRAVY**

ADDITIONAL SIDE
Grosvenor Signature **Cauliflower Cheese,** Mornay sauce V £7.50

DESSERTS
Grosvenor Signature **Sticky Toffee Pudding,**
spiced brandy snap, French vanilla gelato, miso butterscotch sauce V
Rhubarb and Apple crumble, vanilla and lavender custard V, *VE
Crème Brûlée, vanilla, Wild Thyme honey V
Blueberry Cheesecake, lemon sorbet V
Belgian Chocolate Mille-Feuille, Maraschino cherries, raw cacao V
Strawberry and Elderflower Eton Mess V
Cheese Plate for one V