



# MOTHERING SUNDAY

**Sunday 31st March 2019**

*Enjoy the exquisite taste of France in the heart of Suffolk with your mum this Mothering Sunday.  
This lunch menu has been created by Chef-Patron, Guillaume Dericq.*

## **Amuse-Bouche Trio**

Scrambled eggs with white truffle oil

Chicken tortellini

Deep-fried venison shanks

## **Starters**

Sea trout tartar / tomatoes consommé / pickled fennel / cream with chives / confit tomatoes

Beef fillet carpaccio / parmesan cheese / aged balsamic vinegar dressing / fresh herbs

Deep-fried Colchester oyster / chilli and lime sauce / vegetables chips

Cauliflower soup / watercress sphere / marinière clams and mussel / truffle oil

## **Mains**

Pan-fried Dover sole / red cabbage purée / buttered green cabbage / beurre blanc with fresh dill

Roasted venison saddle / beetroot and raspberry mash / glazed baby rainbow beetroot / game jus

Rabbit saddle roulade stuffed with rocket mousse / celery espuma / grilled celeriac / poultry jus

Steamed salmon / spinach gel / buttered spinach / glazed baby onions / Noilly Prat sauce

## **Dessert**

Sticky toffee pudding / caramel sauce / vanilla Chantilly / caramelized popcorn

Grapefruit tartelette / Italian meringue / champagne sorbet

Strawberry macaroon / red fruit coulis / strawberry crémeux / blackberries sorbet

Chocolate moelleux / milk foam / vanilla ice cream

