

Mother's Day Menu

"The finest food, beautifully presented."

Leek and potato soup with leek crisps

Home cured Gravdax, sweet mustard dressing, pickled cucumber

Corn fed chicken and shitake mushroom terrine, piccalilli and air dried foccacia

Seared fillet of salt cod, brandade, clam chowder



Roast leg of English lamb, roast potatoes, seasonal vegetables with rosemary jus

Feta cheese, spinach and pine nut crumble with tomato jelly and basil espuma

Roasted breast of duck, confit leg bonbon, oxtail potatoes

Pan seared fillet of Cornish brill with seafood lasagne and saffron sauce



Warm chocolate fondant, with forest fruit tartlet and crème fraiche sorbet

Plum tart tatin, vanilla pannacotta, cherry sorbet

Trio of lemon desserts (posset, cake, jelly)

Jesmonds selection of British cheese, with fig and walnut bread (3 pounds supplement)

3 Courses 30 pounds

Includes Coffee/Tea and petit fours

Head Chef: Shayne Wood

MOST OF THE DISHES ON THIS MENU CAN BE CHANGED TO SUIT YOUR DIETARY REQUIREMENTS. ALL PRICES ARE INCLUSIVE OF 15% VAT, SERVICE AT YOUR DISCRETION. A 10% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF 8 OR MORE.