

Mother's Day

MENU



THE MAYNARD

£45 per person

BREAD AND FLAVOURED BUTTER (GFa) (VEa)

STARTERS

Twice-baked cheese soufflé, blue cheese sauce, rocket salad, herb oil (GF) (V)

Cured tuna & salmon ballotine wrapped in seaweed, served with bouillabaisse-style sauce, pickled radishes and grilled asparagus (GF)

Rabbit & mustard croquette, mushroom & truffle sauce, grilled spring onions, rocket salad (GF)

Jerusalem artichoke velouté, spiced cauliflower pakoras, sautéed quinoa spinach & pomegranate (GF) (VE)

Roasted carrot & ginger soup, served with warm bread and butter (GFa) (VEa)

MAIN COURSE

Our Mother's Day roasts are served complete with braised red cabbage, maple-glazed root vegetables, duck fat herb-roasted potatoes, cauliflower cheese, Yorkshire pudding and rich gravy (GFa)

*Roast rump of lamb | Roast sirloin of beef | Roast pork loin | Chicken supreme
Root vegetable Wellington (VEa)*

The Maynard's signature, venison ravioli served with creamy chorizo & sage sauce, herb oil

Pan-fried cod served with seasonal greens and vanilla beurre blanc, swede & turnip purée (GF)

Red lentil dhal, spiced broccoli & cauliflower pakoras, sautéed sugar snaps (GF) (VE)

Pan-fried duck breast, hoisin duck pâté wrapped in a spinach pancake, sweet potato purée, tempura broccoli and cashew & hoisin sauce (GF)

DESSERTS

Steamed lemon pudding served with lemon curd, poached lemon and honeycomb ice cream (V)

Eton mess with white chocolate & strawberry tiramisu (V)

Dark chocolate coconut & stem ginger oat tart, served with cherry sorbet (GF) (VE)

TEA, COFFEE & HOMEMADE CHOCOLATE (GFa) (VEa)

If you have an allergy or intolerance, please speak to a team member before you order food or drink.

(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes can be adapted to suit a plant-based diet. (GFa) dishes that can be adapted to suit a gluten-free diet.

(GF) gluten free - describes foods that contain gluten at a level of no more than 20 parts per million (ppm).

Our processes for making gluten-free dishes have been accredited by Coeliac UK.