



THE  
**MAYNARD**  
MOTHERING SUNDAY



# MOTHERING SUNDAY

£45.00 per person

## TO BEGIN

Sourdough bread with whipped salted butter (GFa) (VEa)

## STARTERS

Pea, spinach & mint soup with crumbled feta and chive oil (GFa) (VEa)

Ham hock & tarragon terrine with piccalilli gel, rocket salad and ciabatta crostini (GFa)

Roasted cauliflower glazed with pomegranate molasses and chimichurri dressing (GF) (VE)

Creamy garlic mushrooms cooked in a creamy Madeira sauce (GFa) (VE)

Smoked Scottish mackerel pâté with rhubarb, toasted sourdough and watercress (GFa)

## MAINS

All our roasts are served with braised red cabbage, maple-glazed root vegetables, duck fat herb-roasted potatoes, cauliflower cheese, Yorkshire pudding, and proper gravy (GFa) (VEa)

Choose from:

Sirloin of beef

Chicken supreme

Loin of pork

Derbyshire reared lamb shank

Maple-roasted root vegetable wellington (VE)

Pan-roasted salmon fillet with Jersey royal potatoes, asparagus & pea salad and tarragon beurre blanc sauce (GF)

Courgette & romesco tagliatelle with courgette velouté, roasted almonds and red pepper & fennel salad (V)

## DESSERTS

Granny Smith apple, rhubarb & granola crumble with crème anglaise (GF) (VEa)

Sticky toffee pudding with burnt apple purée, caramel sauce and vanilla ice cream (V)

Chocolate brownie with caramelised banana mousse, orange sorbet and strawberry coulis (GF) (V)

Blackberry panna cotta with white chocolate soil, blackberry gel and pomegranate molasses (GF)

**Selection of petit fours served with tea and filter coffee**

*Children's portions available at half price*

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

(V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans, (VEa) dishes can be adapted to suit a vegan diet, (GF) relates to food that has no gluten-containing ingredients and (GFa) are dishes that can be adapted to suit a gluten-free diet.