

THE ROMNEY

at Mote House

Mother's Day

12noon - 3pm

STARTERS

Wild mushroom and celeriac soup, tarragon oil and warm ciabatta roll (NF-GF)
Champagne poached salmon and Smoked salmon, cream cheese and lemon dressing (NF-GF)
Beetroot and red onion tart, glazed goat cheese, candy walnuts and honey mustard dressing
Smoked duck carpaccio, caramelized red plums, crispy pancetta and stilton crumbs (GF-NF)

ROASTS

Slow Roasted sirloin of beef (GF)
Roast Dingley Dell Pork loin with crackling (FG)
Roast hen turkey breast with tarragon and leek stuffing
Mushroom risotto with truffle oil and grated parmesan (V)(GF)

All roasts are served with crispy duck fat roasted potato, roasted parsnip,
Broccoli, carrots, braised cabbage and Yorkshire pudding

DESSERTS

apples and caramel tart Tatin with butterscotch ice cream (NF)
Chocolate and hazel nut mousse, chocolate soil and orange sorbet (GF)
Selection of British country cheeses with plum chutney
Selection of ice creams and sorbets

Two courses £22.00
Three courses £26.00

(V) Vegetarian | (N) Nut | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.