



MOTHERS DAY 11TH MARCH 2018 SAMPLE MENU

Start your meal with our St Germain Elderflower Spritz
Prosecco, hand picked elderflower liqueur, topped up with soda water
£9.50 (250ml) Carafe (4 people) £27.50

STARTERS

Charcuterie board for two sharing

(selection of cold cured Mediterranean meats, olives, gherkins and rustic bread)

Haddock & crab terrine, saffron mayonnaise & toast

The Nags Head selection of home smoked fish served with a lemon coriander butter and tomato chutney

Guinea Fowl and walnut coarse pate with pickled fennel & toasted focaccia

Smoked Chicken Salad with grilled almonds & a honey dressed salad

Fresh Steamed Asparagus broccoli sprouts with hollandaise sauce (v)

Mushroom Feuillete

Mushrooms in a calvados cream, julienne Vegetables with a puff pastry top (v)

Goose rillettes with an apricot & ginger chutney with toasted brioche

Cauliflower soup with a wild garlic pesto drizzle (v)

MAINS

Roasts are served with roast potatoes, Yorkshire & buttered vegetables
(fish dishes with new buttered potatoes and vegetables)

Half spit roast chicken with a red wine & onion jus

Roast loin of English Pork with a cider jus

Roast leg of British Lamb with a rosemary jus

28 days aged roast Bedfordshire Beef (sirloin cut) with a red wine & onion jus

Duck leg confit (marinated in salt and duck fat) with a fig jus

Slow cooked & roasted Guinea Fowl breast

Cod Fillet, herb crust, tomato broth with Beluga lentils & yellow split peas

Sea trout medallion with a light green curry sauce

Devonshire Crab Thermidor, skinny fries, mini mixed leaf salad

Ruby Swiss chard & watercress risotto with melted camembert, tomato coulis served with a leaf salad (v)



PUDDINGS

(add £3.50 to include 50ml glass of Monbazillac pudding wine).

Mothers Day Trio

Eton Mess – Lemon cream on butter short bread – profiterole with white chocolate & praline cream

Lemon Tart with cassis sorbet

Eton mess with soft red fruits

Dandelion & burdock sticky toffee pudding with date mascarpone & vanilla ice cream

Bourbon vanilla Crème brûlée

CHILTERNS ICE CREAM & SORBETS

Our new ice creams & sorbets are hand made

Organic & natural ingredients are used without any additives or colourings

Ice creams are made with Guernsey milk & cream & all are gluten free

Ice cream:

Vanilla, Strawberry Cream, Double Chocolate, Maple & Walnut, Honeycomb

Sorbets:

Mango, Lemon, Blackcurrant, Pear

Freshly Ground Artisan Roasted Coffee

Espresso £2.90, cafe, cappuccino, latte £2.95

English Breakfast Tea £2.60 Fruit fusion & Herbal Teas £2.95

Some of our dishes may include traces of nuts.

If you have any allergies please ask your waiter for assistance

PUDDING WINE

Moscato (sparkling), innocent Bystander, Victoria, Australia 2012. 5.5% alc Half Bottle £15.00

Made from Gordo and black muscat from old vine Muscat Vineyards along the Murrumbidgee River. Refreshing, light. And sparkling.

Monbazillac Chateau Septy, France 2012 (available 50ml glass @ £3.50) Half bottle £23.00 £7.00 100ml glass

FULL-BODIED, FABULOUSLY CONCENTRATED AND INTENSE, WITH A SWEET INNER-CORE OF FRUIT

Black Muscat, Elysium, Quady winery, 2014 California Half bottle £34.00 £10.50 100ml glass

Rose and lychee aromas arise from this black muscat grape. The resulting wine is intriguingly sweet & juicy yet well-balanced. Alc 15%

Buitenverwachting 1769 Muscat, S.Africa Half bottle £39.00 £12.00 100ml glass

This classical 2014 vintage Constatia dessert wine offers ripe apricot, melon, fynbos and apple like characters. **Fantastic!**

Noble Reisling, Saint Clair, Marlborough, New Zealand Half bottle £55.00

Luscious pear and stone fruit with a hint of beeswax and a long lingering honey and lemon zest finish. An enticing bouquet of soft dried apricot dipped in honey and underlying notes of orange blossom.

All prices include vat @ 20%.

A discretionary service charge of 10% will be added to your bill.

All staff gratuities go direct to the staff and equally shared.

Mothers Day 3 Course Menu

£34.50 per person (children under the age of 10, £19) + 10% optional service charge.

Thank you.