



GRAND CAFÉ: COCKTAILS: DINING

# MOTHER'S DAY CELEBRATION MENU

SUNDAY, 10TH MARCH 2024 | 12 NOON TO 3:30PM  
4 COURSES £44.00 PER PERSON

## AMUSE

**SMOKED LOCH DUART SALMON BLINI**  
Chive Infused Soured Cream

## STARTERS

**CRAYFISH & AVOCADO SALAD (GF)**  
Cucumber & Tomato Concasse, Chicory, Lime Gel & Basil Oil

**PISTASCHIO & BLANDFORD CHICKEN TERRINE**  
Chef's Pear & Fig Chutney, Artisan Crostini & Wild Rocket

**CARPACCIO OF SOPLEY FARM BEETROOT (V, GF)**  
Rosary Ash Goats Cheese, Parsnip Crips & Caramelised Figs  
*Vegan option available with Vegan Soft Cheese*

**TWICE BAKED DORSET CHEDDAR SOUFFLÉ (V)**  
Artisan Crostini, Grape & Celery Salad  
(Please allow 10min cooking time)

## MAINS

**PAN FRIED FILLET OF SEA BREAM (GF)**  
Mustard & Tarragon Sauce, Asparagus, Petit Pois & Minted Crushed Potato

**ROAST STRIPLOIN OF BEEF (GF\*\*)**  
Served with Chef's Yorkshire Pudding, Roasted Potatoes, Roasted Seasonal Vegetables & Chef's Gravy

**THYME & GARLIC ROASTED HAMPSHIRE CHICKEN SUPREME (GF\*\*)**  
Served with Chef's Yorkshire Pudding, Roasted Potatoes, Roasted Seasonal Vegetables & Chef's Gravy

**NEW FOREST WILD MUSHROOM PANCAKE CROQUETTE (V, GF)**  
Filled with Baby Spinach & Ricotta, Coated in Panko Bread Crumbs, Chef's Pickled Wild Mushrooms  
& Creamy Truffle Sauce

**LEMON & BASIL RISOTTO (V, VG, GF)**  
Roasted Mixed Spring Vegetables, Vegan Cheese

## DESSERTS

**PISTACHIO & ESPRESSO CREME BRULEE**  
Classic Shortbread

**RICH BELGIAN CHOCOLATE CHERRY MOUSSE FUDGE CAKE (GF)**  
Cocoa Ganache & Baileys Coffee Gel

**LEMON & BLUEBERRY MERINGUE TART (V, VG)**  
Raspberry Gel

**DORSET & WEST COUNTRY CHEESES**  
Rosary Ash Goats, Coastal Cheddar, Dorset Blue Vinny, Celery, White & Red Grapes,  
Chefs Fig & Pear Chutney, Walnuts & Artisan Crackers

**\*\* Gluten-free without Yorkshire Pudding**

Pre order is required for this menu, in 5 working days prior to 10th March 2024. Deposit of £20pp to secure your booking.  
If you have any dietary requirements or require any details on allergens within our dishes, please ask your server.  
A discretionary 10% service charge will automatically be added to your bill.