Squires

Mothering Sunday 2018

Leek & Potato Veloute
Goats Cheese dumplings, Pea shoots (v)

Guinea fowl Terrine
Apple chutney, Pickle White Cabbage, Port wine jelly, Sour Dough toast

Golden Roast Smoked Salmon & Avocado
Avocado, Plum Tomatoes, Shallots & herbs, Lemon Crème fraiche, herb oil & Balsamic glaze

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Pan seared Chalk Stream Trout, Keta caviar
Mussel meat & Saffron risotto, Samphire & Dehydrated Kale

Roast Rib of Beef & Yorkshire Pudding
Roast Potatoes, Caramelised Parsnips, Peppered Swede puree, Kale, Thyme roast Gravy

Roast Breast & confit Leg of Corn fed Norfolk chicken
Sage & Apple stuffing, honey Carrots, Braised Red cabbage, Dauphinoise & Thyme jus

Char Grilled Halloumi
Quinoa Superfood salad, Tender stem broccoli, Humous, Soy & Honey dressing (v)

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Eton Mess
Raspberries crushed with Meringue, Yoghurt Ice cream & Raspberry Sorbet

Rich Dark Chocolate Sphere
Chocolate Orange Ganache, Hot chocolate sauce, Baileys Ice cream

Passion fruit Crème Brulee
Grilled Peaches, Vanilla Ice cream, Ginger crumb & Tuille shards

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£35.00 per person including Coffee, Tea & Petit Fours

Some dishes may contain nuts or traces of nut oils.
All the dishes on the menu are inclusive of VAT.
We try and use sustainable fish wherever possible.
A 10% discretionary service charge is added to all bills.
Gratuities are paid directly to all the hotel staff without deductions.
If you require further information on ingredients which may cause allergy or intolerance,
please speak to your server before ordering your meal.