



## **MOTHERS DAY LUNCH AT FIELD AND FORK**

Elderflower Gin Cocktail and Cheese straws

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Lobster and coconut bisque with shrimp and coriander

Ham hock and parsley terrine pickled vegetable salad, sweet mustard dressing

Chestnut mushroom parfait, crispy bantam egg, peppered parmesan tuille (V)

Caramelised beetroot tart with Roquefort and walnuts (v)

Charred mackerel, sweet potato pakora, cucumber, hot and sour vinaigrette

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“Grigliato” of South Downs lamb, sage and onion soft polenta, monks beard and asparagus

Wild garlic gnocchi with monks beard, broad-beans, peas, mint and Manchego (v)

Grilled Chalk Stream trout, purple sprouting broccoli, potato croquettes, bearnaise sauce

Maple glazed, peppered fillet of free range pork, creamed potato, baby spring vegetables,  
mustard sauce

Sauteed scallops, parsnip puree, salsify, lemon butter sauce and caviar

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Passion fruit and mascarpone cheesecake, passionfruit curd, blood orange and honey comb

Chocolate pave, caramelised banana, candied peanuts

Selection of farmhouse cheeses, fig and almond cake, crackers

Crème caramel, roasted pear, caramel popcorn

Espresso semifreddo, hazelnut biscotti

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*Field and Fork Breads*

Tea, Coffee and Truffles

**£40.00 per person**