

MOTHER'S DAY LUNCH

SUNDAY 15 MARCH

EBOR STAND

£42.50 inc VAT per person | U12 £21.25

To Start

Warm bread and whipped butter on the table

Classic French onion soup, Gruyère croûte

York gin cured salmon, shaved fennel, orange blossom, lemon verbena

Ham hock croquette, choucroute, Holstein sauce

Allotment salad of raw, pickled and preserved vegetables, bagna cauda

Main Course

Sirloin of beef, heritage carrots, parsnip, Yorkshire pudding

Pan-fried chicken supreme, new season leeks, wild mushroom and sherry vinegar ketchup, café au lait sauce

Fillet of hake, peas a la Française, scallop velouté, chive

Sweet pea and spring onion risotto, heritage tomato chutney, lemon oil

Seasonal vegetables served family style to your table

Beef dripping roast potatoes

Buttered mash

Cauliflower cheese

To Finish

Milk chocolate ganache, salted caramel, Griottine cherries, bee pollen and coffee

Cointreau and olive oil cake, raspberries, champagne sorbet

Strawberry panna cotta, Italian meringue, sorrel, wild strawberry ice cream

Selection of Yorkshire cheese, chutney, grapes, artisan biscuits

Food Allergy or Intolerance: If you have a food allergy, intolerance, or coeliac disease – please speak to our food & beverage team about the ingredients in your food and drink before you order. Thank you.

