

# Mother's Day Menu

Sunday 22nd March 2020

## 3 Courses for £30

### Starters

Classic prawn cocktail, lettuce, cherry tomatoes, cucumber, lemon wedge,  
Marie Rose sauce

Celeriac and sage soup, smoked paprika oil (ve)

Coronation chicken tian, curried mayonnaise, raisin puree, baby gem lettuce

Poached pear, candied walnuts, rocket leaves and blue cheese (v)

### Main course

Striploin of beef, Yorkshire pudding, roasted onion puree, thyme roasted potatoes,  
carrot and swede crush, braised sticky red cabbage, kale, red wine gravy

Roasted pork loin, thyme roasted potatoes, carrot and swede crush, braised sticky  
red cabbage, kale, crackling, red wine gravy

Pan fried sea bass fillet, chive mash potato, Tender stem Broccoli, Champagne cream  
sauce

Roasted butternut squash and lentil filo parcel, four cheese and parsley sauce (v)

### Desserts

Chocolate truffle torte, white mint chocolate chip ice cream

Sticky toffee pudding, bonfire toffee sauce, honeycomb, vanilla ice cream (v)

Raspberry frangipane tart, crème anglaise (v)

Charred pineapple, Malibu infusion, coconut sorbet (v)

**Allergies and intolerances:** please be aware the menu description does not list all ingredients. Please speak to a member of staff, prior to ordering, if you have any food allergies or intolerances, or queries about ingredients in your meal.

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free

the  
**WATERFRONT**

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BRASSERIE

