



Mother's Day

LUNCH MENU

Starters

Soup of the Day
Served with a warm bread roll (ve,gfo)

Duck liver parfait
apple & red onion jam, toasted brioche

Owston Hall fishcake
watercress, tartare dressing

Glazed Kidderton ash goats' cheese
beetroot marmalade, herb pesto (v,gf,veo)

Main courses

Salt aged rump of Yorkshire Beef
beef fat roast potato, panache of vegetables, red wine gravy

Slow braised lamb shank
confit garlic mash, braised red cabbage, lamb gravy (gf)

Pan roasted fillet of salmon
cauliflower and parsley cous cous, sauté baby leek, herb velouté (gf)

Free range chicken supreme
dauphinoise potato, sprouting broccoli, supreme sauce (gf)

Pecan nut, hazelnut & apricot roast
roast potato, creamed leeks, red wine gravy (ve)

Desserts

Dark chocolate delicé
caramelised white chocolate, salted caramel ice-cream (gf)

Warm treacle tart
raspberry compote, clotted cream

Classic creme brulee
homemade sable biscuit

Selection of ice-cream

Owston Hall Cheeseboard
crackers, chutney & grapes
£5 supplement

£37.95 per person