

Mothering Sunday Lunch Menu

Smith's Brasserie

£49 per person

Mediterranean prawn and avocado cocktail,

Gem lettuce, Marie-rose dressing

C-F-E-G-CR-M

Caramel smoked duck salad burnt orange dressing, toasted cashew

SU-M-NU-G

Leek and potato velouté, chive crème fraiche

C-M

Baby spinach and parmesan risotto, poached Brixham scallops, garlic butter

CR-M-C

Salmon en coulibiac, sauteed leaf spinach, Champagne and salmon keta sauce

SU-G-E-M-E-C

Roast sirloin of local beef, dripping roast potatoes,

homemade horseradish and Yorkshire puddings

E-M-G-SU-M-C

Roast Breast of chicken, sage and onion, alsace cabbage

SU-M-C-G

Butternut squash raviolis, wild roquette, truffle butter sauce

SU-E-M-G-C

Griottine cherry, crème brulee, shortbread biscuit

NU-G-E-M

Chocolate gateaux Opera, chocolate macaroons

M-E-G-NU

Aged Sherry poached pear and almond trifle

NU-M-E-G-SU

Plated selection of West country cheeses, chutney, crackers, and condiments

C-E-M-SU-G-NU

Coffee, tea and selection of homemade chocolates £7.50

Allergen Index: F-Fish, E-Eggs, L-Lupin, MO-Molluscs, S-Soy, M-Milk, C-Celery, MU-Mustard, G-Gluten, P-Peanuts, SE-Sesame, NU-Tree nuts, CR-Crustaceans, SU-Sulphur Dioxide | S - small portion | L - large portion | (v) - Vegetarian