

MOTHERS DAY SUNDAY LUNCH

Sunday 12 – 2.30pm

STARTERS

Wild mushroom soup, slow cooked hen's egg, tarragon crème fraiche, brioche croutons (v)

Chalk stream trout rilette, avocado, beetroot, grapefruit dressing (GF)

Carpaccio of Hampshire beef, wasabi mayo, red wine shallots, hazelnuts, king oyster mushrooms (n)

Potted brown shrimp, sourdough crumpets, pickled cucumber

ROASTS

All roasts are served with roast potatoes, a selection of seasonal vegetables and roasting juices

Roasted topside of Hampshire beef, Yorkshire pudding, horseradish cream

Slow cooked belly of pork, crackling crumb, apple sauce (GF)

Cornfed chicken breast, sage & onion stuffing, bread sauce

MAINS

Whole lemon sole, wild garlic buttered potatoes, samphire, cockles, cucumber, parsley butter (GF)

Wild garlic gnocchi, cauliflower puree, tenderstem broccoli, Old Winchester velouté, sourdough (v)

DESSERTS

British cheese board, spiced pear chutney, homemade oatcakes, Fudge's biscuits (v)

Selection of homemade ice creams and sorbets (v)(GF)

Passion fruit meringue pie, honeycomb, blood orange sorbet (v)

Dark chocolate parfait, banana, hazelnut praline, Chantilly, milk ice cream (v)(n)(GF)

TWO COURSES 21.00

THREE COURSES 26.00

(V) Vegetarian | (N) Nut | (GF) Gluten Free.
Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.

THE
MONTFORT
at Stanbridge Earls