

The Restaurant
@ Sopwell House

Mother's Day Lunch
Sunday 14th March 2010

STARTER

Pressed terrine of ham hock & piccalilli, pea cress, toasted walnut and sultana bread

Shallow fried Gressingham duck egg salad, seasons asparagus, focaccia soldiers

Feathers of Scottish salmon, champagne chive glacage, fricassee of samphire grass, Dublin bay prawns

Truffle linguini with shavings of parmesan

MAINS

Roast sirloin of Scottish beef, Yorkshire pudding, goose fat roasted potatoes, seasonal vegetables

Hay roasted Swaddle Farm leg of lamb, spring greens, candied carrots, fondant potatoes, port, red currant and garlic jus, minted jelly

Seared halibut with parmesan crust, basil and parsley mash, sauté green beans, plum tomato, red pepper oil, aged balsamic

Risotto of sweet pumpkin roasted root vegetables & Garstang blue cheese, watercress fondue

DESSERTS

Banana, peanut and honey parfait, chocolate ganache, almond tuille

Plate of British cheese, quince jelly, wheat wafers

Cox's apple & rhubarb crumble with Devonshire clotted cream, ice cream

Chocolate indulgence

Coffee & macarons



SOPWELL HOUSE
St. Albans