

AT CHENESTON'S

MOTHER'S DAY SUNDAY LUNCH

Sunday, 30th March

STARTERS

ASPARAGUS VELOUTÉ (VGO)

St Ewe's egg yolk, wild garlic, sourdough croutons

MERRYFIELD FARM DUCK LIVER PARFAIT

Orange, hazelnut

LOBSTER & TIGER PRAWN RAVIOLO

Pea, lemon verbena

MAINS

ROASTED DEVONSHIRE WHITE CHICKEN

Asparagus, morels, pea purée, wild garlic, roast potatoes, stuffing, gravy, Yorkshire pudding

ROASTED SIRLOIN OF HEREFORD BEEF

Braised red cabbage, roasted carrot, seasonal greens, roast potatoes, Yorkshire pudding, red wine gravy

WILD GARLIC CAVATELLI (VG)

Roasted Delica pumpkin, broad beans, button onions, pine nuts

DESSERTS

YORKSHIRE RHUBARB & ALMOND CRUMBLE

Vanilla custard, ice cream

LEMON POSSET

Raspberry, pistachio

WHIPPED DARK CHOCOLATE & HAZELNUT GANACHE (VG)

Almond praline ice cream

£85 PER PERSON

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.