

# AT CHENESTON'S

## MOTHER'S DAY SUNDAY LUNCH

Sunday, 30<sup>th</sup> 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.*