

Mothers Day
14 March 2010

To Start

Creamy wild mushroom soup, chive sour cream and white truffle oil croutons

*A crispy fillo basket of poached & smoked salmon
in honey & dill mayonnaise with celeriac & caper remoulade
Braised ham hock terrine with apple & date chutney, plum sauce
Warm salad of Devon duck, chorizo, green olive and quail egg
bound in Dijon dressing*

Main courses

*Seared rib eye of beef with traditional Yorkshire pudding & rich red wine jus
Garlic & rosemary studded leg of lamb, bacon flageolet beans and minted gravy
Poached fillet of seabass with basil & red onion mousse, champagne sauce
Roasted loin of Suffolk pork, mash potato, caramelised apples
& sweet mustard sauce
(all served with fresh market vegetables and roast potatoes)*

Desserts

*Iced banana custard parfait with fresh fruit salad
Bailey's crème brulee with white chocolate & pistachio cookies
Rich dark chocolate truffle cake, drunken raspberries and whipped cream
Steamed spotted dick, vanilla custard and ice-cream*

*Basil bread, garlic bread, cheese & bacon bread, French or granary bread with Baumann's oil
All £2.00 per portion*

Coffee with home made petits fours

3 courses: £30.00

Young gourmets roast dinner and a choice of desserts or ice-cream £7.95

*Please note that some of our dishes contain nuts or nut products
Any gratuity is left entirely at the discretion of our guests*

BAUMANN'S BRASSERIE