

Mothering Sunday Luncheon

Breads

French bread with dipping oil or olives

Basil butter bread, garlic butter bread or cheese & bacon butter bread £3

26
YEARS
OF FINE DINING

To start

Moules mariniere Steamed with white wine, cream, garlic and spring leeks

Braised ham hock & honey terrine, apricot and apple chutney

Camembert & spring onion fillo parcels, wild mushroom ketchup

Warm salad of smoked duck, Belgian chicory & Harrys bar dressing

Creamed spinach & nutmeg soup, crispy bacon & toasted muffin croutons

Main courses

Muskavado rubbed loin of pork, Bramley apple mash, sweet cider sauce

Grilled fillet of butterfish, salsa of pineapple lime chilli & melting tomatoes

Ham wrapped fontaine filled chicken, bloody mary tomato confit

Seraed rib of British beef, Yorkshire pudding & rich red wine gravy

Our main courses include seasonal market vegetables & roasted potatoes

Puddings

Baileys white chocolate bread & butter pudding, strawberry jam

Trio of fine cheeses, celery, chutney & crackers

Hot marmalade sponge, vanilla bean custard

Iced mango parfait, mumbled raspberries

Banana cheesecake, crushed banana caramel & dulce de leche

Coffee or tea & home made white chocolate fudge

£32 per person, inc. VAT, 3 courses, coffee & petit fours. Our food may contain nuts/nut products.

Service at the discretion of our guests. However a discretionary charge of 10% is added to parties of 8 or more

BAUMANN'S BRASSERIE

