

MOTHERING SUNDAY WEEKEND LUNCH MENU

SATURDAY 9TH AND SUNDAY 10TH MARCH

£30 per person, payable on booking

MAIN COURSES

Duchy rosemary stuffed roast leg of Cornish lamb & braised lamb shank croquette

purple sprouting broccoli, caramelised shallot & roast potatoes, salsa verde

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Prosciutto wrapped chicken breast ballotine

Thyme potato rosti, grilled courgette & tarragon with white wine sauce **GF**

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Duchy Fishcake

Salmon, smoked haddock & Cornish crab fishcake, shellfish sauce,
citrus braised fennel, spring greens & poached Duchy egg

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Homity Pie

Deep-filled leek, potato & cheddar pie, leek puree & pickled red cabbage **V**

TO FINISH

Rhubarb & ginger steamed pudding

cardamom creme anglaise **V**

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Pistachio cake

lemon mousse & blood orange **V**

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Black Forest

Duchy spring water chocolate truffle & cherry compote **VG/GF**

PLEASE READ:

If you have any dietary requirements, food allergies or intolerances, please ask a supervisor who will gladly supply more information or extra available options for your food or drink selections. We are dedicated to best providing for your needs wherever possible. Please note however, that we cannot guarantee that our dishes are free from trace allergens.