

# THE GRANARY

## Brasserie

### MOTHER'S DAY MENU

#### Starters

Jerusalem artichoke soup, truffled mozzarella bread stick (V)  
Weston Park prawn cocktail, bloody Mary shot, granary soldiers  
Mixed roast pepper tart fine, blow torched mozzarella, smoked aubergine, basil (V)  
Warm ham hock and black pudding terrine, apple and vanilla puree, poached egg, frisse,  
apple blossom salad

#### Main courses

Roast sirloin of beef, Yorkshire pudding, horseradish cream, watercress, red wine jus  
Roast pork loin, crackling, sage, apricot and sausage stuffing, apple and vanilla puree, beetroot puree,  
cider pan jus  
Roast venison haunch, redcurrant and thyme crispy suet pudding, beetroot puree, thyme gravy  
*All our roasts come with roasted carrots and parsnips, roasted potatoes, seasonal greens,  
cauliflower cheese*

Pan fried hake, saffron and black olive mashed potatoes, spinach, mussel, caper,  
white wine and chive sauce  
Roast vegetable suet pudding, mustard creamed leeks, roast potatoes, tender stem broccoli,  
vegetable jus (V)

#### Desserts

Rich chocolate marquise, kirsch cherries, pistachio crumb, cherry crème, iced vanilla logs  
Spotted dick steamed sponge pudding, whisky ice cream, orange and vanilla custard  
Rum baba, glazed roast banana, toffee sauce, rum crème  
Queen of puddings, raspberry jelly, tonka bean custard  
Trio of crème brulees: chocolate & lavender, lemon & rosemary, apricot & ginger

**£30 per person**

Weston Park is owned and maintained by the Weston Park Foundation, a charitable trust. All proceeds from our commercial activity go towards preserving and maintaining this beautiful estate.  
All prices are inclusive of VAT at 20%. Food described within this menu may contain nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a member of the team who will be pleased to discuss your needs.