

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 brûlees: chocolate & lavender, lemon & rosemary, apricot & ginger

£30 per person