

# MOTHERS DAY

22<sup>nd</sup> March 12pm – 3pm

## STARTERS

Mushroom and truffle veloute, fresh bread and butter (V)  
Grilled goat's cheese, beetroot, orange and frizee salad(V)  
Grilled Cornish mackerel, horseradish potato puree, shimeji mushroom  
Confit chicken and spring onion boudin, pickled girolles, parsley mayonnaise and toasted sour dough

## ROASTS

*All roasts are served with crispy duck fat roasted fondant potato, maple roasted parsnip, savoy cabbage fricassee, cauliflower gratin and Yorkshire pudding*  
28 Day dry aged slow roasted beef sirloin  
Crispy pork cutlet and black pudding  
Corn-fed guinea fowl supreme

## MAINS

Pan fried sea bream, squid, lime crushed potato and fennel salad  
Cauliflower risotto, roasted florets and parmesan (V)

## DESSERTS

Classic lemon tart, vanilla ice cream(V)(N)  
Cinnamon apple fritter with rum and raisin ice cream (V)(N)  
Dark chocolate mousse, chocolate sponge and poached black cherries (V)(N)  
British cheese board, grape chutney and walnut bread (V)(N)

\*\*\*

**Two courses 27.50\***  
**Three courses 35.00\***

\*Includes a gift for all mums

(V) Vegetarian | (N) Nut | (GF) Gluten Free.  
Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.

**BLANDY'S**  
at Inglewood