

Mothering Sunday Lunch @ SGH Bistro and Bar

2 Course and Coffee @ £20.50 3 Course and Coffee @ £24.50

Sunday 18th March 2012

Roasted Tomato and Red Pepper Soup, (V)

Teriyaki Beef Skewers,

with Crisp Cos Lettuce, Croutons and a Sweet Chilli, Ginger and Coriander Dressing.

Poached Salmon and Garden Pea Risotto,

with Poached Egg and Hollandaise Glaze.

Chicory, Binham Blue and Walnut Salad, (V)

with Warm Wild Mushrooms and Chive Vinaigrette.

Roast Sirloin of Beef,

with Duck Fat Roast Potatoes, Roasted Seasonal Vegetables, Yorkshire Pudding and Pan Gravy.

Thyme Scented Roast Chicken,

with Duck Fat Roast Potatoes, Roasted Seasonal Vegetables, Sage and Onion Stuffing and Bread Sauce.

Pan Fried Fillet of Cod,

with a Herb and Lemon Crust, Rosti Potato, Buttered Baby Spinach and a Leek Fondue.

Roasted Rump of Lamb,

with Rosemary Roasted Cocotte Potatoes, Curly Kale, Parsnip Purée and Confit Garlic.

Leek and Stilton Wellington, (V)

with Buttered New Potatoes, Seasonal Vegetables and a Sweet Vine Tomato Ragout.

Warm Dark Chocolate Brownie,

with White Chocolate Mousse and Raspberry Macaroons,

Vanilla Panna Cotta,

with Poached Rhubarb and Stem Ginger ice Cream.

Classic Sherry Trifle,

with Toasted Almonds and a Tuille Biscuit.

Selection of British Isle Cheeses,

with Handmade Crackers, Celery, Grapes and St Giles House Chutney,

Coffee and Mints.
