



GRAFTON MANOR

Mothers Day Lunch

Sunday 14th March

£27.45

*Slow Roasted Tomato Soup
with a Basil Infused Oil*

*Grafton Smoked Salmon with
Lemon Mayonnaise & Lambs Lettuce*

*Goats Cheese Cream with Calvados
Plumped Raisins & Brown Toast*

*Baked Red Pepper with
Cottage Cheese and Aubergine*

*Duck Liver Parfait with Red
Onion Marmalade and
Smoked Bacon Brioche*



*Roast Loin of Pork with Honey & Dijon Sauce,
Roast Potatoes, Carrot Puree and Curly Kale*

*Sirloin of Beef with a Yorkshire Pudding,
Roast Potatoes and a Port & Red Wine Sauce*

*Fillet of Pollock with Minted pea Puree &
Creamed Potatoes in White Wine Sauce*

*Caramelised Onion Tart-Fine
with Wild Mushroom Risotto*

*Hara Bara Kebab
Served with Indian Vegetables*



*Bread & Butter Pudding
With English Custard*

*Lord of Grafton's Whiskey Steamed Pudding
Served with a Whiskey Cream*

Lemon Tart with Raspberry Sorbet

*Chocolate Parfait with Butterscotch Sauce
& Caramel Ice Cream*

Selection of Cheeses & Biscuits

(As an additional course £3.25)

*Isle of Mull - Traditional Cheddar from
Tombermory*

*Bosworth Ash Log - Matured Goats Roast
handmade in England*

Fourme au Maury - A Soft Blue Cheese



*Freshly Ground Coffee and Petit Fours
£2.60*

**To reserve your table
Please call Reception on
01527 579007**

