

EDGE

RESTAURANT & BAR

Mothering Sunday

18th March 2012

3 Courses £35

Includes homemade breads & accompaniments

PLATTERS & NIBBLES

(v) Parsnip crisps, marinated olives, sun blushed tomatoes & feta £5.50
Local organic rock oysters, shallot & red wine vinegar £2.00 each ½ dozen £10

STARTERS

(v) Soup of the day, made with seasonal produce

Ham hock terrine,
piccalilli, mixed leaves, toasted soda bread

Mariniere of shellfish,
mussels, clams & cockles, white wine, garlic & cream, fresh chopped parsley

Whole grilled local mackerel,
toasted sough dough, vine ripe tomato dressing

(v) Brie pannacotta,
apple & walnut salad, herb dressing

MAIN COURSES

Roasted sirloin of beef,
roast potatoes & parsnips, Yorkshire pudding, cauliflower cheese, English gravy

Breast of free range chicken, sun blushed tomato mousse,
dauphinois potato, savoy cabbage & bacon, chicken jus

Fillet of Scottish salmon en croute,
crushed new potatoes, sorrel cream sauce

Whole grilled lemon sole, fresh lemon & herb butter

(v) Red onion & goats cheese tart,
rocket, parmesan & pesto

All main courses served with seasonal vegetables

DESSERTS

Brioche bread & butter pudding with orange & white chocolate,
creme Anglaise

Passion fruit mousse,
pomegranate syrup, coconut tuille

Hot chocolate fondant,
raspberry compote, vanilla ice cream

Selection of home made ice creams & sorbets

Selection of 3 cheeses

(v) suitable for vegetarians. Free range eggs are used in all our dishes. All produce is locally sourced where possible.

Please bring any special dietary requirements or allergies to the attention of our waiting staff.

We cannot guarantee that fish dishes are free from bones. A discretionary service charge of 10% will be added to parties of 10 people or more.