

Mother's Day Sunday Lunch Menu

Sunday 30th March 2025 £50.00 per person

Starters

Goats Cheese & Beetroot Risotto (Su,V,M) Rocket cress, crispy onion

Classic Prawn & Crayfish Cocktail (Su,E,Sh)

Crisp iceberg, Marie Rose

Ham Hock Fritters, Homemade Piccalilli Purée (M,Su,Mu,Ce,G,E) Micro salad cress

Soup of the Day (Ce,V,PB) Served with a homemade bread roll

Main Courses

Roast Sirloin of Scottish Beef, Yorkshire Pudding (Ce,Su,M) Roast garlic & thyme potatoes, seasonal vegetables, Shiraz jus

Pancetta Wrapped Chicken Breast, Madeira Jus (Su,Ce,M) Dauphinoise potato, broccoli, heritage carrots

Pan Fried Fillet of Salmon (F,Su,M) Herb potato cake, pak choi, mange tout, lemon butter sauce

Butternut Squash & Vegetable Massaman Curry (Su,Ce,V,PB) Coconut rice, cucumber raita

Grilled Lobster Thermidor (M,Su,Ce,N) French fries, broccoli, fresh lemon £15.00 Supplement

Roasted Butternut Squash, Vegetable & Spiced Cauliflower Pithivier (M,G,Su,V,PB)

Side Dishes £6.00

Skin on Fries (V,PB) Broccoli with Almonds (M,N) New Potatoes and Herb Butter (M) Nutmeg Buttered Baby Spinach (M)

Desserts Grand Strawberry & Elderflower Eton Mess (E,M,V,So)	
Mango & White Chocolate Cheesecake (E,M,G,V,So) Kiwi and mint salsa	
Milk Chocolate Panna Cotta, Cherry Compote (E,M,V,G) Shortbread biscuit	
Selection of Local English Cheeses (M,N,G,So,Se,Su,Ce) Fig bread, apricot chutney, celery, apple	£5.00 Supplement
Hot Beverages	
All Served with Petit Fours	
The Grand Hotel Tea Selection	£5.25
Cafetière of Ground Coffee / Decaffeinated Coffee	£5.25
Espresso	£4.25
Americano	£5.45
Double Espresso	£5.45
Cappuccino	£5.45
Café Latte	£5.45
Macchiato	£5.45

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order.

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish So - soybeans Su - sulphur dioxide & sulphites V - vegetarian