

Father's Day Menu
The Conservatory Restaurant

£45 per adult/ £22.50 per child (children's menu also available)

Char Grilled Watermelon & Prawn (GF)
Simply served with pomegranate molasses

Chicken Liver Parfait (GFO)
With toasted melba toast & Oxford sauce

Asparagus & Broad Bean Toasted Flat Bread (Vegan, GFO)
Charred asparagus, broad bean guacamole, roasted cherry tomatoes
Finished with vegan feta & toasted hazelnuts

Bloody Marie Sorbet (Vegan, GF)
With cucumber snow

Roast Sirloin of Beef (GFO)
With Yorkshire pudding, roast potatoes, roast root vegetables,
cauliflower cheese, gravy & horseradish sauce

Roast Loin of Pork (GFO)
With Yorkshire pudding, roast potatoes, roast root vegetables,
cauliflower cheese, gravy & apple sauce

Pan Seared Black Bream (GF)
With pea risotto, pea velouté finished with poached egg & parmesan wafer

Potato Colcannon (Vegan, GF)
With roasted vegetables & roasted red pepper sauce

Sticky Toffee Pudding
With butterscotch sauce & Herm-made vanilla ice cream

Traditional Apple Pie
With custard or Herm-made vanilla ice cream

English & Continental Cheese (Vegan O, GFO)
With Herm-made chutney, celery, grapes, lavash biscuits & malt bread

Poached Peach (Vegan, GF)
Marinated in white balsamic, basil & vanilla finished with blackcurrant sorbet