



BEAUFORT
HOUSE

MOTHER'S DAY MENU

A FOUR COURSE CELEBRATION

£45 PER PERSON

AMUSE-BOUCHE

Spring asparagus velouté, tarragon oil

STARTERS

SEARED SCALLOP

'Nduja butter, toasted hazelnut & panko crumb

OR

HERITAGE BETROOT CARPACCIO (V)

Stracciatella, pistachio

MAIN COURSES

ROASTED LAMB RUMP & SHOULDER CROQUETTES

Confit carrots, pea & mint purée, fondant potato

OR

TRUFFLED CHOUX FARCI (V)

Celeriac, wild mushrooms, blue cheese

OR

PAN-ROASTED COD

Butter beans, chorizo & tomato

DESSERTS

RHUBARB & VANILLA ETON MESS

OR

DARK CHOCOLATE MOUSSE

Extra virgin olive oil, sea salt

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill.