

Mother's Day Lunch

26TH March 2017

Starters

Pan fried scallops, jet black purée, Sussex mangalitzta lardo, pea velouté and scallop roe sabayon

Duck liver and foie gras parfait with toasted sourdough bread, hazelnut butter and a fig chutney

Sundried tomato linguine with spring vegetables and nasturtium pesto



Mains

Sirloin of Beef with duck fat roast potatoes, seasonal vegetables, and a red wine jus

Black sesame rolled monkfish tail, rosemary Parmentier potatoes, baby squid and Romanesco sauce

Curly kale and Sussex feta strudel, confit lemon compote and a beetroot purée



Desserts

Japanese cotton cheesecake, poached rhubarb with blood orange and Greek yoghurt ice-cream

Gianduja tart, black tea sponge, oats cream, Yogurt rocks, hazelnut meteorites and lapsang suchong ice cream

Selection of British and European cheeses with homemade chutney and black grapes



Coffee and petit fours



2 courses £34.00

3 courses £45.00

12.5% service charge will be added to your bill

the
restaurant

AT DRAKES