



Mothering Sunday at the Beacon

14th March 2010

Roasted Plum Tomato Soup with Basil Scented Crème Fraîche
and a Balsamic Reduction

Chicken Liver and Madeira Parfait with Toasted Brioche

Pressed Aubergine and Goats Cheese Terrine with a Tangy Chutney

Smoked Mackerel Rillette, studded with Pink Peppercorns, with a
Cucumber Salad

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Pan Roasted Loch Duart Salmon, cooked Pink, with Creamy Leeks and Crisp  
Bacon with Horseradish Potato Puree

Roasted English Sirloin of Beef, Kentish Loin of Pork or Kentish Leg of Lamb,  
with Roasted Potatoes and Seasonal Vegetables

Free Range Breast of Chicken with Buttered Savoy Cabbage and Wild  
Mushroom Sauce

Beetroot Hash Cake encased in a Crisp Filo Pastry with creamed Spinach and  
Tempura battered Oyster Mushrooms

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Crème Brûlée with Amaretti Biscuit and Coffee Syrup, served with Ice Cream

White Chocolate Mousse with a Milk Chocolate Shot

Bramley Apple Tart with Calvados Cream

Honey and Oatmeal Cheesecake with Toffee Sauce

Chef's Cheese Selection served with Pickles and Crackers

£25 per person