



# GERANIUM

## MOTHERING SUNDAY LUNCH

Starter & Main Course only - £38 per person

3 courses including Dessert - £45 per person

### STARTERS

Soup of the Day - Garlic Focaccia

Gallybagger Soufflé - Onion and Parsley Velouté - Onion Seed

Chicken Liver and Brandy Parfait - Red Onion and Balsamic Chutney - Melba

Smoked Haddock and Sweetcorn Chowder - Quails Egg - Sea Herbs

Chestnut Mushrooms - Bruschetta - Garlic - Tarragon Yoghurt

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### MAINS

Roasted Beef Sirloin - Roast Potatoes - Yorkshire Pudding - Seasonal Vegetables - Jus

Roasted Lamb Rump - Roast Potatoes - Seasonal Vegetables - Jus

Chicken Supreme - Confit Garlic Mash - Charred Tenderstem - Fig Sauce

Seabass Fillet - Prawn and Dill Tagliatelle - Lemon Crème Fraiche

Roasted Root Vegetable Tart - Goats Cheese - Confit Onions

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### DESSERTS

Chocolate Delice - Raspberry Textures - Honeycomb

Strawberry Parfait - Custard Mousse - Almond Tuile

Vanilla Crème Brûlée - Lemon Sorbet - Candy Floss

Selection of Ice Creams and Sorbets

Kidderton - Wookey Hall - Morbier - IOW Blue - Crackers - Chutney



TWO AA ROSETTES  
FOR CULINARY EXCELLENCE

Vegetarian/Vegan menu available on request. Please discuss with our staff if you have any allergies or intolerances.

Please note all ingredients including gluten, nuts, sesame, and other known allergens are used in our kitchen, therefore, there is a slight risk of cross contamination.