

Mother's Day at Skylon

Broccoli

Purple sprouting broccoli soup, Stilton cream cheese toasts

Duck

Pressed duck foie gras and ham hock terrine, peppered pineapple, toasted brioche

Salmon

Treacle cured salmon, crisp radish salad and pumpernickel toasts

Wild mushrooms

Wild mushroom tartlet, Jerusalem artichoke and walnut salad

Scallops

Seared scallops, cauliflower cream, grilled heritage potatoes and maple syrup dressing

Beef

Roast aged beef sirloin, carrots, roast potatoes, Yorkshire pudding and beef gravy

Lamb

Roast leg steak of Lune valley lamb, garlic thyme potatoes, purple sprouting broccoli and lamb gravy

Fish

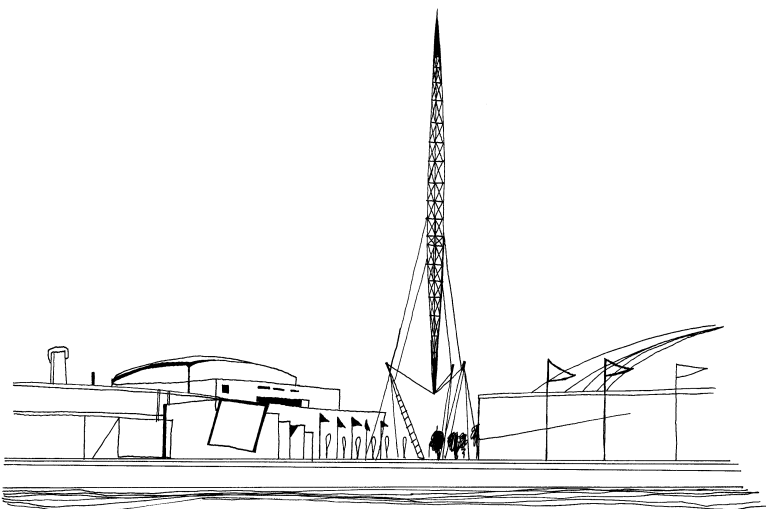
Sustainable fish casserole, watercress cream and garlic croutons

Pork

Crisp pork belly, champ potatoes, buttered cabbage and caramelised apple, sage pork gravy

Butternut Squash

Butternut squash, caramelised onion and wild mushroom pie, buttered Savoy cabbage



Lemon

Lemon posset, poached winter berries and short bread biscuits

Cherry

Cherry crème brûlée tart, basil sorbet and cherry salad

Treacle

Treacle tart with marmalade ice cream and spiced oranges

Chocolate

Chocolate and salted caramel tart, crème fraîche sorbet

Cheese

A selection of British and continental cheeses from the trolley, served with water biscuits and dried fruit chutney

3 course menu at £45 per person

20% VAT is included in all prices

12.5% discretionary service charge will be added to your bill