

Mothering Sunday Lunch in the Coach House 2019

Menu order form

Party Name: Number of guests.....

Starters Quantity

Home cured wild sea trout
Foraged wild garlic aioli, pickled cucumber, mizuna (GF)

Lincolnshire Cauliflower veloute
Lincolnshire rapeseed oil, micro basil (Vegan, GF)

Children's Melon & grape

Mains Quantity

Roast topside of Doddington herd beef
Fondant potato, roast & puree carrot, Yorkshire pudding, red wine jus (GF)

Roast breast of English chicken
Kitchen garden herb & leek stuffing, wild mushroom veloute (GF)

KG beetroot & sweet potato rosti
Mustard & KG tomato salsa & KG greens (Vegan, GF, NF)

Children's Hambleton's sausage & mash, peas & gravy

Children's Homemade Chicken goujons with mash & peas

Children's Market fish goujons with mash & peas

Desserts Quantity

Doddington sticky toffee pudding
Toffee sauce, vanilla bean ice cream

KG rhubarb trifle
Vanilla sponge, crème anglaise, blood orange meringue (Vegan, GF, NF)

Children's Fancy ice cream

Special dietary requirements.....

*KG = Denotes produce from the Doddington Kitchen Garden, subject to availability
(V) – vegetarian (GF) – gluten free (GFOA) - gluten free option available (NF) – nut free
(Vegan) – free from animal products*

Please return form via email to Leah Barr

Email: leahbarr@doddingtonhall.com Direct Line: 01522 812516