



Mother's Day Menu

Four-Course Set Menu £55pp

Includes a complimentary glass of fizz

5th - 10th March

1212 at THE ROYAL
HORSEGUARDS

Mother's Day Menu



Starters

Ham hock & pea terrine, pea shoots, endive, radishes, honey & mustard dressing, and a sourdough crostini (Ask for GF)

Beetroot carpaccio, roast butternut squash, quinoa, toasted pumpkin seeds, roquette, cress, and a herb dressing (VG, GF)

Prawn cocktail with Marie Rose sauce, shredded baby gem lettuce, burnt lemon, and melba toast (Ask for GF)

Palate Cleanser

Raspberry sorbet, Champagne jelly, and dehydrated fruits (GF)

Mains

Slow-roasted Hereford beef, baby roast potatoes, savoy cabbage, glazed carrots, Yorkshire pudding, and a thyme reduction (Ask for GF) +£10 supplement

Roast corn-fed chicken supreme, truffle mash, wild mushrooms with tarragon, sautéed curly kale, and a red wine jus (GF)

Steamed salmon supreme, baby spinach & pea risotto cake, poached fennel, and a citrus butter sauce (GF)

Spiced cauliflower & lentil stew, curly kale with red chillies, steamed rice, Bombay baby potatoes (VG)

Desserts

"Black forest flavours" - warm chocolate brownie, black cherry compote, and a rich chocolate mousse (V, Ask for VG)

Peach & passion fruit mousse, with a raspberry coulis (V)

Classic Eton mess with strawberries, meringue, and Chantilly cream (V)

Exotic fruit salad (VG, GF)

(V) suitable for Vegetarians. (VG) suitable for Vegans. (GF) Gluten Free. If you have any dietary requirements, allergens or intolerances, please inform your server before ordering. For more detail of allergenic ingredients used in our menu, we have an information pack available. Please note that our kitchen and food service areas are not nut-free or allergen-free environments. All weights are approximate before cooking. We take animal welfare very seriously, please review our full policy on our website www.clermonthotel.group. All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.