



MOTHER'S DAY
SET MENU

at THE ROYAL
HORSEGUARDS



MOTHER'S DAY SET MENU 65

23rd – 30th March 2025

STARTERS

Cornish Crab & Avocado Tian

With citrus cream cheese, keta caviar, gazpacho dressing & basil

Provençal Vegetable Tart

Goat cheese, with aged balsamic, red onion marmalade & herb oil (V)

Chicken Liver and Cognac Pate

Smoked chicken with rhubarb chutney, grilled sour dough toast & piccalilli

Fancy a glass of bubbly?
Ask your server for our list of champagnes and sparkling wines.

MAINS

Roast Beef

With Yorkshire pudding, roast potatoes, heritage carrots, creamed leeks, horseradish whipped cream & gravy

Asparagus & Pea Risotto

With parmesan crisps, herb drizzle & pea shoot tendrils (V)

Roasted Cod Supreme

With caper hollandaise, wilted spinach, crushed new potatoes & tenderstem broccoli

Slow Roasted Corn Fed Chicken Supreme

With fondant potato, garlic & rosemary jus, pea puree & courgette ribbons

DESSERTS

Eton Mess

Vanilla whipped cream, mixed berries, meringue, raspberry coulis & pistachio praline (V)

Cambridge Burnt Cream

With shortbread biscuit

Food allergies and intolerances: (V) indicates suitable for Vegetarians.

Adults need around 2,000 kcal a day. 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 13.5% will be added to your bill.