

MOTHER'S DAY DINNER IN THE LIBRARY

Up to 20 people | £100 per person

3-course meal including tea, coffee and petit fours
Half bottle of sommelier's selected wine with the meal
Candelabra and tea lights on the table
Personalised printed menus, place cards, seating plan
White chair covers & organza sashes
Classical playlist
An abundance of Easter cheer from a very dedicated team

OPTIONAL EXTRAS

Pricing on request

Floral arrangements

Canapes paired with your arrival drinks

Premium wines

Lanson Champagne reception including a complimentary Sabrage

Hire of the Library is based on a minimum of 10 guests, full prepayment required at the time of booking

AT BUTLERS RESTAURANT

MOTHER'S DAY MENU

STARTERS

SMOKED DUCK BREAST

Kohlrabi, heritage carrot, pine nuts, bitter leaves, blood orange dressing

H FORMAN & SON SMOKED SALMON

Traditional accompaniments

NATIVE LOBSTER & CRAYFISH COCKTAIL

Marie Rose, wholemeal bread, lemon

HERITAGE BEETROOT (VG)

Compressed strawberries, lemon gel, hazelnut, pomegranate tea, sorrel

MAINS

CORNISH SPRING ROAST LAMB

Roast potato, cauliflower cheese, wild garlic salsa, carrot, asparagus, peas & broad beans, shallot, mint gravy

HEREFORD AGED ROAST BEEF

Yorkshire pudding, roast potato, cauliflower cheese, bone marrow gremolata, carrot, asparagus, peas & broad beans, shallot, rosemary gravy

DEVONSHIRE ROASTED CHICKEN

Roast potato, cauliflower cheese, stuffing, carrot, asparagus, peas & broad beans, shallot, brown butter gravy

SALT BAKED HERITAGE CARROTS (VG)

Mango and carrot purée, peas & broad beans, pistachio crumb, grelot onion, radish, carrot jus

DESSERTS

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🥕

Rhubarb compote

YORKSHIRE RHUBARB SOUFFLÉ

Custard ice cream

EASTER TRIFLE

SELECTION OF BRITISH CHEESE

Quince jelly, grapes, celery, and crackers

PETIT FOURS

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