



Mother's Day at The Eaves Restaurant

11th March 2018

Service: 12pm - 2:30pm; 3pm - 5:30pm

Amuse-bouche

Parmesan choux bun

Starter

Sweetcorn veloute ✓

Brixham crab, spicy popcorn
(Available without crab)

Duo of melon and Parma ham

Rose popping pearls, PX caramel

Chicken liver parfait

Quince jelly, bara brith toast

Prawn and crayfish cocktail

Ripped baby gems, marinated tomatoes, Marie Rose sauce

Main

Trio of beef

Roast potatoes, seasonal vegetables, red wine jus

Confit of Welsh lamb in rosemary and garlic

Dauphinoise potato, roasted vegetables, red currant jus

Olive oil poached salmon

Creamed leeks, roast heritage tomatoes, fennel

Port glazed red onion tarte Tatin ✓

Honey roasted vegetables, perl wen

Jambonnette of Label Anglais chicken

Fancy peas, sauté potato, grainy mustard sauce

Dessert

Lemon tart

Clotted cream ice cream

Sticky toffee pudding

Salted caramel, sticky walnuts

Selection of British and French cheeses

Oat cakes, celery, grapes, quince

Assiette of chocolate

Chocolate marquise, chocolate sorbet, macaron, panna cotta

£39 per person

£19 Children (12 & under)

Please inform a member of staff should you have any dietary requirements or food allergies, in order for us to advise and accommodate you.

All prices are inclusive of VAT