

Mother's Day Menu - 2010

Starters

ROAST TOMATO AND SMOKED BACON SOUP

TIAN OF LOCAL CRAB AND BROWN SHRIMPS

with Melba toast and gazpacho sauce

BRAISED HAM HOCK CROQUETTES

dressed dandelion, fried egg and nut brown butter

BLUE CHEESE PANNA COTTA

with poached port pear, walnut and orange salad

Main Course

ROAST SIRLOIN OF BEEF

with wild mushrooms, roast shallot, fondant potato, Yorkshire pudding and red wine sauce

RUMP OF DORSET LAMB

with dauphinoise potato, calvo nero, Madeira jus

ROAST FILLET OF JOHN DORY

with Parmentier potato, cauliflower purée, shellfish essence

SMOKED CHEESE POTATO AND CHIVE PARCEL

with buttered spinach, parmesan cream

For all reservation enquiries call 0844 880 6551 or email reservations@fjbhotels.co.uk

Please note: All menus are subject to change due to product availability.



Dessert

TIRAMISU

with cappuccino ice cream, amaretto biscuit

KEY LIME PIE

raspberry coulis, mango tuille

BRAMLEY APPLE CRUMBLE

vanilla anglaise, Dorset clotted cream

LOCAL CHEESE PLATTER

farmhouse biscuits, apricot chutney

COFFEE AND PETITS FOURS

£25.00 per person

All prices include V.A.T.

Service is not included and left to your own discretion

AA Red Rosette Restaurant

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