



The Goring

## MOTHER'S DAY LUNCH MENU



### Starters

Chicken soup, glazed mushrooms, egg yolk, cep sausage roll

Crisp fried cod cheeks, octopus, red pepper and tomato, smoked mayonnaise

Smoked garlic risotto, poached lobster, preserved lemon, black garlic

Cured organic salmon, fried bread pudding, pickled vegetables, herb mayonnaise

Warm salad of cauliflower, Rachel goat's cheese, sliced grapes, pine nuts

Rabbit and foie gras terrine, pickled pear, mustard cream



### Main Courses

Brill fillet, crushed potatoes, rose shrimps, charred cucumber, dry sherry

Roast cod, buttered leek hearts, young fennel, deep fried oyster

Glazed lobster omelette, duck fat chips, lobster Caesar salad

Scottish Halibut, roast celeriac purée, artichoke, hazelnut and truffle

Acorn fed pork chop, apple, fermented turnip choucroute, cider vinegar

Telmara Farm duck, chervil root, stuffed prune and braised duck cabbage

Squab pigeon, root vegetables, pumpkin purée, spiced chocolate sauce



BY APPOINTMENT TO  
HER MAJESTY THE QUEEN  
HOSPITALITY SERVICES  
THE GORING  
LONDON

The Goring, 15 Beeston Place, London, SW1W 0JW

+44 (0)20 7396 9000 diningroom@thegoring.com www.thegoring.com





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## MOTHER'S DAY LUNCH MENU



### Sunday Dish

Roast sirloin of Ross County beef with Yorkshire pudding



### Puddings & Cheeses

Vanilla cheesecake, candied pecans, sliced grapes, apple sorbet

Pink grapefruit parfait, citrus meringue, grapefruit gel

Pistachio sponge, baked custard, poached rhubarb, buttermilk sorbet

Milk chocolate, salt toffee, peanuts, milk ice cream

Rice pudding, caramelised pears, oat clusters and pear sorbet

Mascarpone mousse, coffee sponge, espresso ice cream

Freshly churned ice creams and sorbet

Selection of British Cheeses

**Three Courses £68.50**  
Including a glass of Ruinart Rosé Champagne

**Tea, coffee and petits fours £5.50**



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### Treat Yourself

#### Caviar

Oscietra 30 gms £90.00,	50 gms £150.00	100 gms £300.00
Beluga 50 gms £300.00	100 gms £600.00	

#### Special starters offered at a supplement

Potted Lytham shrimps £ 9.25

Lambton and Jackson smoked salmon, traditional garnish £9.50

Eggs Drumkilbo £13.75

Caramelised veal sweetbread, warm tartare sauce £7.00

#### Special main courses offered at a supplement

Dover sole, grilled or pan fried with new potatoes and spinach £17.00

When you order one of these dishes £1.00 will be donated by us to support The Prince's Countryside Fund, bringing much needed aid to British Farmers.



Extra Vegetables (£5.00 each)

Seasonal mixed leaf salad

Butter glazed carrots

Triple cooked chips

Buttered curly kale

Prices include VAT. An optional 12.5% service charge will be added to your bill.



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