



# Frederick's

## Mother's day

Sunday 22<sup>nd</sup> March 2020

### Starter

Roast onion soup, comté croûton

Salt & pepper squid, sweet chilli sauce

Salmon duet; tartare & avocado & wasabi;  
smoked with pickled vegetable salad

Chicken liver & foie gras parfait, toasted brioche, chutney

Vegetable tempura, Ponzu sauce

Prawn & avocado cocktail

Frederick's superfood salad

### Main courses

Loch Duart salmon en croûte, asparagus, cherry tomato confit

Frederick's fish pie, minted peas

Traditional roast rib of Aberdeen Angus beef, carrots, savoy cabbage,  
roast cauliflower cheese

Chargrilled organic chicken breast, wild mushroom risotto

Roast Welsh lamb rump, crushed new potatoes, French beans,  
red pepper salsa

Aubergine parmigiana

Three courses £40

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### Dessert

#### Raspberry crème brûlée

*Dindarello, Moscato, Veneto, Italy 2016 £11.50 (125ml)*

#### Chocolate fondant, vanilla ice cream

*Pedro Ximenez, Bodegas Hidalgo, Triana £8.50 (100ml)*

#### Passion fruit sorbet baked Alaska

*Sauternes Château de Villefranche 2017 £13.00 (125ml)*

#### Banoffee cheesecake, salted caramel ice cream

*Muscat de Beaumes de Venise 2017 £8.50 (125ml)*

#### Selection of cheese *£3.50 supplement*

*Maury Mudigliza, Roussillon 2016 £10.00 (125ml)*

#### Fresh fruit salad

*Sauternes Château de Villefranche 2017 £13.00 (125ml)*

