

MOTHER'S DAY 2023  
OXO TOWER RESTAURANT

Wild mushroom risotto ball, sauteed cep mushrooms, smoked Jerusalem artichoke puree,  
quince aioli (ve)

Truffle burrata, red wine pear, walnut and cep crumb, borage leaves (v)

Warm spiced Dorset Crab on toast, honey and lemongrass sabayon, honny cress

Hot smoked salmon, potato waffle, cucumber and dill horseradish cream

Celeriac soup, blue cheese crumble, chicken croquette, burnt butter apple purée

Slow cooked pork belly, creamed shallot and whole grain mustard, cider jellies,  
sea buckthorn gel, crackling

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Baked Portobello mushroom, lentils, yoghurt sauce, mushroom soil,  
crisp King Oyster mushroom (ve)

Halibut, saffron mash, cockles, back pig ham, salty fingers, chowder sauce

Wild bass, truffle gnocchi, wild mushrooms, pecorino cream, monks' beard

Slow cooked duck, parsnip puree, red onion tarte tatin, duck mortadella, rhubarb gel, black cabbage

Lamb cutlet, lamb shoulder, onion puree, clementines and lambs' lettuce

Roast sirloin of beef, Yorkshire pudding, red wine sauce, fondant potato

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Valrhona chocolate plate

Sticky toffee pudding, clotted cream (ve)

Rhubarb and pistachio slice, mascarpone cream

Dark chocolate and orange mousse, clove gel, chocolate crumb (v)

Selection of English and Irish cheese, biscuits, fig chutney

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SIDES

Chips, truffle mayonnaise (v)

Roast potatoes, garlic and herbs (v)

Orange, fennel, mozzarella, black olive salad (v)

Hispi cabbage, sriracha sauce and sesame seeds (ve)

Brussels sprouts, chestnuts, bacon and toasted bread crumbs

Truffle mac and cheese (v)