

# Mother's day Brunch

V - vegetarian | VG - vegan | GF - gluten-free | LF - lactose-free | E - eggs |  
G - gluten | F - fish

## Cold Starters & Salads

### Fresh Garden Greens with Dressing Selection (VG, GF, LF)

A crisp assortment of leafy greens (romaine, chard, frisée) with aromatic herbs — basil, parsley, and mint. Served undressed to preserve natural texture and freshness. Choice of: extra virgin olive oil, balsamic vinegar

### Prosciutto, Melon & Berry Salad (GF, LF)

Arugula and frisée with thin slices of prosciutto and serrano ham, sweet melon, fresh strawberries, and figs. Finished with aged Parmesan shavings and balsamic glaze. (contains L - aged cheese)

### Quiche Lorraine (G, LF, E)

A classic French tart with a crisp pastry base and a delicate custard filling of bacon and cheese, prepared with lactose-free cream

### Smoked Salmon & Herb Quiche (G, LF, E, F)

A refined tart with a delicate filling of lightly cured salmon, lactose-free cream, and fresh herbs

## Soup

### Cream of Cauliflower Soup (GF, LF)

A velvety soup made with chicken broth, lactose-free cream, and potatoes, enhanced with a subtle hint of nutmeg. Served with herb croutons (G)

## Bread Selection

Freshly baked white and multigrain rolls (G), served with lactose-free butter (LF)

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## Hot Breakfast Selection / Buffet

### Creamy Scrambled Farm Eggs (GF, LF, E)

Soft and delicate texture, prepared with lactose-free cream

### Crispy Bacon (GF, LF)

### Mini Sausages (GF, LF)

### Herb-Roasted Potatoes (VG, GF, LF)

Golden potato cubes roasted with aromatic herbs

## Porridge & Grain Bar

### Overnight Oats (L)

Slow-soaked oats served with berries and fruit preserves

## Main Courses

### Chicken Fillet with Red Wine & Paprika Sauce (GF, LF)

Tender chicken fillet gently braised with paprika, offering a balanced sweetness and acidity from red wine and balsamic

### Red Wine & Tarragon Sauce (GF, LF)

A rich demi-glace-based sauce with notes of blackcurrant, fresh tarragon, and Worcestershire sauce

## Side dishes

### Roasted Seasonal Vegetables (VG, GF, LF)

Zucchini, eggplant, sweet peppers, corn, and red onion, roasted to light caramelization with olive oil

## Desserts

### Strawberry Cream Cake (G, L, E)

Light sponge cake layered with delicate lactose-free cream and fresh strawberries

### Pancakes with Homemade Toppings (G, L, E)

Served with preserves and syrups

### Assorted Mini Pastries (G, L, E)

Selection of croissants and fresh rolls

### Fresh Fruit & Berry Smoothies (VG, GF, L)

### Vanilla Ice Cream with Toppings (L, E)