

MAIN COURSE

Gressingham Duck
hazelnut gnocchi, blood orange, watercress, foie gras sauce

Line Caught Seabass
braised celery, ricotta and herb tortellini, light vanilla velouté

Pea and Broad Bean Risotto
new season morels, buttered asparagus, broad bean flowers

DESSERT

Vanilla Cheesecake
lemon curd, passion fruit sorbet, gingerbread

Valrohna Chocolate Tart
slow roasted strawberries, muscat jelly, mascarpone ice cream

Selection of British and French Cheeses

Tea, Coffee and Petit Fours
£4.00

DISCRETIONARY 12.5% SERVICE CHARGE
WILL BE ADDED TO YOUR FINAL BILL

61-63 Petersham Road, Richmond-upon-Thames, TW10 6UT.
Tel: 0208 940 0902 www.thebingham.co.uk

MOTHERING SUNDAY

Sunday, 14th March 2010

Celebrate at the Bingham
From 12.30 – 16.00hrs

Sample a fantastic 3 course lunch
created by Chef Shay Cooper

£39 per head for lunch
£15 per child

STARTER

Cured Organic Smoked Salmon
daikon radish salad, Cornish crab mayonnaise,
avocado purée

Corn fed Chicken and Leek Terrine
pickled grapes, marinated mushroom salad, soughdough

Sweetcorn Soup
toasted corn, sweetcorn ravioli, coriander, curry oil

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