



MOTHER'S DAY MENU

our 3 course menu is £30pp • pre-booking is essential

STARTERS

Roasted tomato & pepper soup with croutons, chive crème fraiche

Glazed Goats cheese with beets, rocket and candied walnuts

Traditional prawn cocktail, brown bread & butter

Duck rillettes with slow gin and date compote with toasted brioche

Chicken & ham hock terrine with piccalilli, sourdough croute

Creamy garlic mushrooms, toasted sourdough

MAIN COURSES

Roasted topside of beef with Yorkshire pudding and rich roast gravy

Turkey breast, sage and onion stuffing with roast potatoes and pigs in blankets

Braised shank of lamb with colcannon mash and rosemary sauce

Salmon fillet with crushed new potatoes, wilted greens with chive and prawn butter

Roasted root vegetable and goats cheese strudel with red pepper fondue

Fried Sea Bream, fillet sautéed potatoes, red pepper and tomato salsa

DESSERTS

White chocolate and raspberry trifle

Apple and pear crumble with honey custard

Lemon tart with raspberry compote and dusted meringue

Chocolate and Bailey's cheesecake with toffee sauce

Trio of cheeses with fruit chutney

Strawberry Eton Mess sundae

If you have a food allergy - please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes.