



Mother's Day Menu

STARTERS

Potato and Leek Soup ▼

With a Gruyere cheese twist

Seafood Salad

Prawn, crayfish, crab & avocado salad, grapefruit & orange segment

Ham Hock Terrine

Celeriac remoulade, crostini & black garlic puree

Goats Cheese & Caramelised Red Onion Tart ▼

With rocket & sun blushed tomato

Creamy Mushroom Vol au Vent ▼

Topped with parmesan pangrattato

Mains

All roasts served with roast potatoes, neap mash, wilted greens, braised red cabbage

Roasted Leg of Lamb

Caper & mint sauce

Roasted Rosemary & Thyme Beef Sirloin

Yorkshire pudding

Roasted Belly of Pork

Caramelised apple & crackling

Plant Based Butternut Squash Wellington ▼

Grilled whole lemon sole,

wilted greens & minted new potatoes

Free range chicken supreme,

wild mushroom & thyme stuffing, gnocchi, shallots & kale

Desserts

Sticky Toffee Pudding – Toffee sauce & vanilla ice cream ▼

Prosecco & Amaretti Biscuit Trifle - Crème Chantilly ▼

Coconut & Passion Fruit Panna Cotta - Mango sorbet & Honeycomb

Chocolate Mousse - Minted matchmaker croquant

Artisan Cheese - Celery, chutney, biscuits & grapes £5 Supplement

Two Courses | 35

Three Courses | 42

Please inform a member of staff of all food allergies or dietary requirements before ordering