



MOTHER'S DAY LUNCH

STARTERS

Chicken Skewers GFA

Marinated in miso and grilled to perfection, served with a light sesame glaze

Prawn Cocktail GFA

Classic prawns with a twist, featuring smoked salmon, avocado, tangy marie rose

Roasted Red Pepper Soup V VEA GFA

Rich, velvety roasted red pepper soup and artisan bread

Goats Cheese & Red Onion Tart V

Flaky puff pastry filled with creamy goats cheese and slow-cooked sweet onions

Chicken Liver Pate GFA

Smooth, indulgent pate, toasted bricohe and red onion chutney

MAIN DISHES

Roast Sirloin of Beef GFA

Tender slow cooked 12 hour roast beef with all the trimmings

Treacle Glazed Ham GFA

Slow roasted treacle baked ham with all the trimmings

Roast Chicken Supreme GFA

Succulent roast chicken with all the trimmings

Pan Seared Seabass GFA

Crisp seabass, crushed new potatoes, buttered asparagus and lemon caper sauce

Butternut Squash & Wild Mushroom Wellington V VEA

A delicious butternut squash, wild mushroom and spinach wellington, red pepper coulis and seasonal vegetables

DESSERTS

Creme Brulee V GFA

Rich vanilla custard, caramelised sugar top and short bread biscuits

Espresso Martini Cheesecake V

Infused with espresso & coffee liqueur topped with chocolate coffee beans

Sticky Toffee Pudding V VEA GFA

Moist date sponge cake, warm toffee sauce and vanilla ice cream

Seasonal Roulade V

Light airy sponge rolled with fresh cream and seasonal berries

Selection of Ice Cream & Sorbets V VEA GFA

Choose from a choice of our luxurious selection of ice creams and sorbets

Cheese Board V (+£5 supplement)

Carefully selected assortment of fine cheeses served with accompaniments

Sunday 30th March | £35 | 3 Courses

Children's menu available £15.95pp

