



MOTHERS DAY

STARTERS

Classic Prawn Cocktail

Prawns, Marie rose sauce, shredded baby gem lettuce, served with granary bread and butter

Bruleed Chicken Liver Pate

Served with toasted granary bread, home-made red onion jam, micro water cress

Venison Carpaccio

Accompanied with shaved parmesan, game chips, dressed frisee lettuce and juniper infused crotons

Goats Cheese, Honey and Cracked Pepper Parfait

Served with a toasted brioche, served with a home-made fig jam and toasted walnuts.

MAINS

Smoked haddock and Bacon Chowder

Poached smoked haddock, fine diced potatoes, celery, carrot and shallots, fish velouté, served with granary bread and a poached egg.

Aubergine Parmigiana

Layers of chargrilled aubergine, tomato ragu, bechamel sauce topped with mozzarella, parmesan, basil oil and dressed water cress.

Roast Chicken Supreme

Sausage Meat & Sage Stuffing, Yorkshire Pudding, Golden Roast Potatoes With Garlic & Rosemary, Homemade Bread Sauce, Chicken Gravy

Roasted Sirloin Of Beef

Yorkshire Pudding, Golden Roast Potatoes With Garlic & Rosemary, Veal Red Wine Gravy

Roasted Leg Of Lamb

Yorkshire Pudding, Golden Roast Potatoes with Garlic & Rosemary, Veal Red Wine Gravy

DESSERTS

Classic Bread and Butter Pudding

Served with a orange marmalade glazed top, candid orange zest. Served with a vanilla crème fraiche.

Vanilla and Lavender Crème Brulee

Brulee served with a home-made shortbread biscuit.

Mixed Berry Eaton mess

Fresh Chantilly cream, mixed berry compote served with crush meringues and a raspberry coulis

Sticky Toffee Pudding

If You Have Any Food Allergies, Please Let Staff Know Before Ordering.