
Mother's Day Lunch

12 - 2pm Sunday 31st March

STARTERS

Wild mushroom and tarragon soup, home baked roll (V)
Pan fried white pudding, poached Quails egg, crispy pancetta
'Seville orange gin' cured salmon, cucumber and dill salsa (GF)
Roast red pepper and asparagus tart, crisp vegetable salad, hazelnut dressing (V) (GF)

ROASTS

Roast topside of beef, Yorkshire pudding, pan gravy
Roast minted leg of lamb, red current and rosemary gravy (GF)
All roasts are served with roast potatoes and a selection of seasonal vegetables

MAINS

Pan fried seabass, spaghetti vegetables, new potatoes, tomato and fennel broth (GF)
Broccoli and stilton stuffed field mushroom, wilted spinach, creamed leek sauce (V)

DESSERTS

Pear tart tartin, butterscotch ice cream (V)
Milk chocolate panna cotta, coconut tuille, berry compote
Sticky ginger pudding, vanilla crème anglaise (V)
British cheese selection, green tomato chutney, water biscuits (V)
Selection of ice cream and sorbets (V) (GF)

And a gift for mum

Two courses 22.00
Three courses 27.00

(V) Vegetarian | (N) Nut | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.