



Mothers Day

2 Course £24.95 Per Person

3 Courses £35 per person

STARTERS

Creamy Tomato & Roasted Red Pepper Soup (GFA)* Croutons & Crusty Bread
Cajun Style Prawn Cocktail Crispy Cajun Marinated King Prawn, Baby Gem Lettuce, Avocado, Tomatoes
& Marie Rose Sauce
Ham Hock Terrine (GFA) Radicchio Lettuce, Mustard Aioli, Crostini
Strawberry & Tomato Salad (GF, V, VG) Watercress, Honey, Lemon & Balsamic Dressing

MAINS

Roast Topside Beef (GFA, DFA)*
Yorkshire Pudding, Braised Red Cabbage, Roast Potatoes, Honey Roasted Parsnips, Seasonal Vegetables,
Pan gravy
Slow Roast Leg of Lamb (GFA, DFA)*
Yorkshire Pudding, Braised Red Cabbage, Roast Potatoes, Honey Roasted Parsnips, Seasonal Vegetables &
Pan Gravy
Roast Loin of Pork (GFA, DFA)*
Yorkshire Pudding, Braised Red Cabbage, Roast Potatoes, Honey Roasted Parsnips, Seasonal Vegetables,
Pan Gravy
Pan Seared Seabass (GF, DFA)
Crushed Jersey Royal Potatoes, Tenderstem Broccoli, Lemon Grass Sauce
*Risotto of Spring Peas (GF, VGA**, DFA)*
Parmesan Crisp, Pea shoots, Herb Oil

DESSERTS

Rhubarb & Apple Crumble (GF) Creme anglaise
Dark Chocolate Fondant Clotted Cream, Fresh Berries
Glazed Lemon Tart (GF) Macerated Strawberry, Raspberry Sorbet
Selection of 3 Locally Sourced Cheeses, Fudge's Crackers, Grapes, Celery, Chutney

(*) GFA CAN BE GLUTEN FREE (**) CAN BE VEGAN. DFA- DAIRY FREE AVAILABLE. IF YOU HAVE ANY DIETARY REQUIREMENTS, PLEASE INFORM YOUR SERVER SO THEY CAN ADVISE.

IF YOU HAVE A SMALL APPETITE 1 COURSE OPTIONS CAN BE INDIVIDUALLY PRICED FOR YOU.