

# MOTHER'S DAY MENU

## STARTERS

SWEET POTATO, CARROT & GINGER SOUP, SAVOURY SCONE (V)  
DUCK LIVER PARFAIT, SWEET & SOUR BABY ONIONS, TOASTED CROUTES  
GRILLED ASPARAGUS, SMOKED CHEESE ROYALE, PASTRY SHARD (V)  
HOME CURED SALMON, BEETROOT, HORSERADISH, DILL, CRÈME FRAICHE  
PARMA HAM & BLUE CHEESE BEIGNETS, MICRO ROCKET, TOMATO JAM

## MAINS

(ALL SERVED WITH A SELECTION OF SEASONAL FRESH VEGETABLES)

ROAST SIRLOIN OF BEEF SERVED PINK, ROAST POTATOES, YORKSHIRE PUDDING, GRAVY  
SLOW ROAST LEG OF LAMB, ROAST POTATOES, YORKSHIRE PUDDING, GRAVY  
LEMON & THYME BAKED CHICKEN BREAST, ROAST POTATOES, YORKSHIRE PUDDING, GRAVY  
PAN FRIED COD, SHELLFISH BISQUE, CREAMED POTATO  
MUSHROOM, SHALLOT & SPINACH WELLINGTON, ROAST POTATOES, VEGETABLE GRAVY (V)

## DESSERTS

BAILEYS CHEESECAKE, CHANTILLY, CHOCOLATE  
STICKY TOFFEE PUDDING, TOFFEE SAUCE, VANILLA ICE CREAM (V)  
CHOCOLATE TRUFFLE TORTE, MAPLE POPCORN, CARAMELISED BANANA, HAZELNUTS (V)  
ICED NOUGAT PARFAIT, MANGO & KIWI SALSA, COCONUT SORBET (V)  
APPLE & RHUBARB CRUMBLE, GRANOLA TOPPING, CRÈME ANGLAISE (V)

(ANY SPECIAL DIETARY PREFERENCES/REQUIREMENTS ARE AVAILABLE UPON REQUEST)

1 COURSE £13

2 COURSE £18

3 COURSE £23

