

Mother's Day

To Start

PEA & PEAR VELOUTÉ
ham hock beignet & mint oil (VA) (GFA)

GIN & LIME CURED SALMON
pickled vegetables, crème fraîche (GF)

PAN FRIED CHICKEN LIVERS & WOODLAND MUSHROOMS
creamy port & peppercorn sauce, toasted ciabatta

To Follow

32 DRY AGED ROAST SIRLOIN
Yorkshire pudding, red wine gravy, horseradish cream

12 HOUR MARNIATED SLOW ROASTED LEG OF LAMB
apricot, pine nut & mint stuffing, red currant & garlic jus, home-made mint sauce

PAN FRIED SEABASS FILLET
grain mustard crushed new potatoes, spring vegetables, sauce vierge (GF)

MOROCCAN SPICED CHICK PEAS
chermoula, red peppers, kale & butternut squash, broccoli fritters (VE) (V) (GF)

To Finish

BRITISH CHEESE BOARD
farmhouse crackers, fresh fig, home-made chutney, damson jelly (V) (GFA)

WHITE CHOCOLATE, APRICOT, BREAD & BUTTER BRIOCHE PUDDING
crème anglaise, apricot jam (V)

STRAWBERRY SHORTBREAD & CLOTTED CREAM CHEESECAKE
strawberry & mint salsa, strawberry sorbet

(VE) VEGAN
(V) VEGETARIAN
(VA) VEGETARIAN OPTION AVAILABLE
(GF) GLUTEN FREE

One Course 14.95

Two Course 19.95

Three Course 24.95

£5 DEPOSIT PER PERSON, FOR PARTIES 10 OR MORE A FULL PRE ORDER IS REQUIRED
ALLERGIES, SOME OF OUR MENU ITEMS CONTAINS ALLERGENS
INCLUDING: GLUTEN, NUTS, MILK, EGGS, FISH,
SHELLFISH, SOYA, CELERY, MUSTARD, SULPHITES,
SESAME & LUPIN. PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION



Mother's Day Afternoon Tea

SELECTION OF SANDWICHES

SMOKED SALMON & CREAM CHEESE ROULADES

MIXED & FRUIT SCONES SERVED WITH CLOTTED CREAM & JAM

FRESH BERRIES

MACAROONS

DARK CHOCOLATE BROWNIES

HONEY & ALMOND CAKE

HOMEMADE COOKIES

MINI LEMON MERINGUE PIES

SPECIALITY TEA & COFFEE

£18.50 per person

Add a glass of bubbles for £5 per person

Served 3-6 pm

ADVANCE BOOKINGS ONLY, £5 DEPOSIT PER PERSON REQUIRED UPON BOOKING

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