



MOTHERING SUNDAY LUNCH

STARTERS

- Sliced galia melon and air dried ham topped with parmesan shavings
- (v) Cream of mushroom and tarragon soup
- Salad of smoked chicken and avocado topped with bacon
- Crispy duck leg confit on rocket leaves with a raspberry and balsamic reduction
- Cured Scottish salmon with dill and sweet mustard dressing

MAIN COURSES

- Roast English sirloin served with Yorkshire pudding and red wine sauce
- Gently roasted loin of free range Tamworth pork filled with apricot stuffing
- Pan fried fillet of sea bass on a light ginger butter sauce
- Poached chicken fillet, marinated in citrus and wrapped in leeks
- (v) Red peppers, spinach and chickpea parcel on a rich tomato compote

DESSERTS

- (v) Orange flavoured bread and butter pudding with Cointreau soaked raisins
- (v) Individual mango pavlova on a strawberry coulis
- (v) Dark Belgian chocolate tart, chantilly cream and Baileys sauce
- (v) Selection of cheeses with celery, grapes and biscuits (£2.50 SUPP)

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Tea or coffee with mints

£22.95

£13.50 FOR CHILDREN 12 YEARS AND UNDER)

(v) Suitable for vegetarians

Some of our menu items contain nuts and other allergens.

Some menu items may also contain small fruit stones and fine bones.

There is a small risk that tiny traces of these may be in any other dish or food served here.

Please ask one of our team for more information.

