

MOTHER'S DAY

MENU

STARTERS

Smooth Chicken Liver Pate, Toasted Brioche & Homemade Chutney

Smoked Haddock Fishcake, Rarebit Glaze & Heritage Tomatoes

Warm Focaccia with Buffalo Mozzarella, Tomato and Serrano Ham

Ripe Seasonal Melon with Mango Sorbet & Passion Fruit Syrup

Cream of Leek & Watercress Soup with Warm Artisan Bread

Atlantic Prawn & Smoked Salmon Parcel with Tomato Creme Fraiche

MAINS

Roast Sirloin of Beef with Yorkshire Pudding & Seasonal Vegetables

Baked Salmon with Crushed New Potatoes, Babyleaf, Spinach & Asparagus

*Baked Breast of Chicken with Dauphinoise Potatoes, Buttered Green Beans,
Honey Roasted Carrots & Wild Garlic Forestiere Sauce*

*Roast Loin of Pork with Crackling, Seasonal Vegetables &
Bramley Apple Sauce*

Confit of Lamb Neck Fillet, Harissa Carrots, Baby Onions & Rosemary Jus

Sweet Potato, Chickpea & Spinach Cassoulet, with Garden Herb Risotto

Roast Vegetable Tian with Basil Oil & Tomato Essence

DESSERTS

Rhubarb Creme Brulee with Ginger Oatmeal Biscuits

Poached Pear Frangipane served with Caramel Custard

Traditional English Sherry Trifle

Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream

Chocolate Cup Filled with Iced Peach Parfait & Raspberries

Selection of Luxury Ice Creams

MOTHER'S DAY

CHILDREN'S MENU

STARTERS

Homemade Garlic Ciabatta Topped with Cheese

Ripe Seasonal Melon with Mango Sorbet

Mozzarella Sticks with Tomato Sauce Dip

MAINS

Roast Sirloin of Beef with Yorkshire Pudding

Mini Fish & Chips with Chunky Chips & Garden Peas

Homemade Chicken Goujons with Potato Wedges & Beans

Tomato Penne Pasta

DESSERTS

Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream

Selection of Luxury Ice Creams

Warm Chocolate Brownie with Vanilla Ice Cream

