

MOTHERS DAY MENU
Sunday 22nd March 2020

Roasted Sweet Potato And Tarragon Soup

Chicken Liver And Madeira Pate, Toasted Brioche,
Red Onion Marmalade

Breaded Blanchbait, Tartar Sauce, Dressed Leaves

Creamed Woodland Mushrooms, Toasted Wholemeal,
Poached Hens Egg

Classic Prawn Cocktail, Brown Bread And Butter

Roast Aged Sirloin Of Beef, Yorkshire Pudding,
Roast Potatoes, Red Wine Gravy

Roast Loin Of Gloucester Old Spot Pork, Cracling,
Roast Potatoes, Apple Sauce

Nut Roast, Yorkshire Pudding, Roasted Parsnips, Thyme Gravy

Supreme Of Corn Fed Chicken, Prosciutto Dauphinoise,
Woodland Mushrooms, Thyme Jus

Seared Salmon, Crushed New Potatoes, Baby Spinach, Mussel Cream

Fillet Of Bream, Potato And Chorizo Ragout, Salsa Verde

Butternut Squash And Almond Tagliatelle, Roquette Leaf, Herb Cream

Each Table Will Receive A Selection Of Vegetables

Baileys Rice Pudding, Honeycomb Ice Cream

Milk Chocolate And Raspberry Mousse, Almond Wafer,
Raspberry Sorbet

Vanilla Panna Cotta, Berry Compote, Crisp Tuile

Warm Apple And Sultana Crumble, Cinnamon Ice Cream

Selection Of Cheese And Biscuits, Celery And Chutney

2 courses £23 3 courses @28