

Mother's Day

SUNDAY 19th MARCH

Starters

Cauliflower, Cheddar and Thyme Soup, Parsley Oil and Croutons
Three Cheese Welsh Rarebit on Toasted Sourdough, Tomato Chutney, Green Salad with Truffle Dressing
Smoked Salmon and Prawns, Pickled Shallots, Capers, Crème Fraiche and Dill with Brown Bread and Butter
Parma Ham, Glazed Figs, Gorgonzola Dressing and Rocket
Chicken and Chorizo Ballotine, Pea Puree, Chorizo Oil, Toasted Brioche
Spiced Butternut Squash and Sweet Potato Fritters, Coconut Yoghurt and Chickpea Salad (Vegan)

Mains

Pan-fried Seabass, Lightly Spiced Lentil Salsa, Watercress and Balsamic Glaze
Stuffed Chicken Supreme with Brie and Ham, Gratin Potatoes, Caramelised Onion Puree, Sautéed Savoy With Pancetta, Thyme Jus
Roast Sirloin of Beef, Thyme and Garlic Roast Potatoes, Seasonal Vegetables, Gravy and Yorkshire Pudding
Roast Loin of Pork, Sage and Onion Stuffing, Roast Potatoes, Seasonal Vegetables and Apple Sauce
Minestrone Risotto, Basil and Pine nut Crumble (Vegan)
Butternut Squash, Sweet Potato, Red Lentil and Feta Wellington, Caramelised Shallot Puree, Root Vegetables and Chive Sauce

Desserts

Pavlova, Berry Compote, Fresh Berries, Freshly Whipped Cream
Sticky Toffee Pudding, Salted Caramel Sauce and Vanilla Ice Cream (Vegan)
Vanilla Panna cotta, Strawberries, Basil Syrup
Three Cheese Platter, Crackers, Chutney Grapes and Celery
Apple and Blackberry Crumble, Crème Anglaise and Vanilla Ice cream

2 COURSES 21.95

3 COURSES 24.95

