

Mothering Sunday Menu 2019

To Start

Creamed mushrooms, white wine, parsley sauce on ciabatta

Vegetable soup with roll and butter

Duck spring rolls, Asian salad and dipping sauce

Classic prawn cocktail with bread and butter

Buffalo mozzarella, vine tomato salad with balsamic dressing

Mains

*Roast Striploin of beef, Yorkshire pudding, roast potatoes,
& roast gravy*

*Roast pork, stuffing, roast potatoes,
& roast gravy*

*Braised lamb shoulder, roast potatoes,
Yorkshire pudding & roast gravy*

Sea bass on new potatoes, market vegetables and a lemon and chive sauce

Chicken supreme, wild mushrooms, sautéed potatoes and chicken jus

Mushroom Wellington served with roast potatoes and vegetable gravy

All dishes served with market vegetables

To Finish

Baked Jaffa orange cheesecake

Apple pie served with custard

Selection of fine cheese with homemade chutney, grapes, celery & biscuits

Chefs crème brûlée shortbread biscuit

Chocolate truffle, fruit coulis

3 courses £24.95

Please note that food is homemade & cooked to order, using the finest fresh ingredients locally sourced where possible, therefore we may have small delays during busy periods. Whilst every effort is taken, nuts & other allergens are used frequently in our kitchens therefore we cannot guarantee food is 100% allergen free. Fish may contain small bones