

# **Mothering Sunday Menu 2020**

## **To Start**

*Creamed mushrooms, white wine, parsley sauce on sourdough*

*Leek and potato soup with roll and butter*

*Chef's fishcake with homemade tartare sauce*

*Vegetable spring rolls, mixed leaf salad and sweet chili sauce*

*Chicken liver pate with toasted ciabatta, petit salad and red onion chutney*

## **Mains**

*Mettrick' s roast beef, Yorkshire pudding, roast potatoes,  
& roast gravy*

*Roast Turkey, pigs in blankets, 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, dauphinoise potato with tarragon cream*

*Mushroom, cranberry, nut/peanut Wellington served with roast potatoes and vegetable gravy*

*All dishes served with market vegetables*

## **To Finish**

*Baked vanilla cheesecake with raspberry coulis*

*Sticky toffee sponge served with custard*

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

*Lemon 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**