

MOTHER'S DAY SUNDAY LUNCH MENU

3 COURSES | £35 PER PERSON

STARTERS

Leek and Potato Soup

Herb Croutons (G)

VEGAN | GLUTEN FREE OPTION AVAILABLE

Prawn and Crayfish

Lime and Dill Mayonnaise, Wholemeal Croutons, Avocado Purée, Baby Leaves (D, E, SF)

Pressed Chicken, Pancetta and Apricot Terrine

Crisp Pancetta, Piccalilli, Baby Leaves, Tomato Focaccia (G, E, D, SD)

Brie and Caramelized Red Onion Tartlet

Balsamic Dressed Leaves (G, E, D, SD)

MAIN PLATES

Roast Sirloin of Beef

Yorkshire Pudding, Roast Potatoes, Beef Jus (G, D, E, SD, C)

Slow Roast Lamb Shoulder

Minted Mashed Potato, Yorkshire Pudding, Red Currant Jus (G, E, D, SD, C)

Pan Fried Salmon

Crayfish and Crab Risotto, Buttered Mange Tout (F, SF, D)

Moroccan Spiced Nut Roast

Roast Baby Carrots, Roast Potatoes, Vegetable Gravy (C, N-Tree Nut, Almond Nut)





MOTHERING SUNDAY MENU

DESSERTS

Apple and Blackberry Crumble

Vanilla Anglaise (G, E, D)
GLUTEN FREE AND VEGAN OPTIONS AVAILABLE

Lemon Meringue Tart

Italian Meringue, Lemon Curd, Clotted Cream, Berries (G, E, D)

Chocolate, Brandy and Banana Brownie

Caramel Sauce, Vanilla Ice Cream (G, D, E)
GLUTEN FREE AND VEGAN OPTIONS AVAILABLE

Sticky Toffee Pudding

Toffee Sauce, Vanilla Bean Ice Cream (D, E, G SD)
GLUTEN FREE AND VEGAN OPTIONS AVAILABLE

