

# MOTHER'S DAY MENU

1 course £18 • 2 course £23 • 3 course £28

## STARTER

### **Soup of the Day** VE

garlic & rosemary focaccia

### **Traditional Prawn Cocktail**

iceberg lettuce, Marie Rose sauce, cucumber, avocado, poached tiger prawn, lemon wedge, brown bread & butter

### **Smoked Salmon & Leek Terrine**

lemon emulsion, orange pickled fennel, toasted croutes

### **Thyme Marinated Breaded Brie** V

cranberry compote, petit herb salad

## MAINS

### **Roasted Topside of Beef**

garlic & thyme roast potatoes, Yorkshire pudding, seasonal vegetables, red wine gravy, watercress

### **Braised Turkey and Ham**

garlic & thyme roast potatoes, seasonal vegetables, red wine gravy, homemade cranberry sauce, watercress

### **Pan Fried Sea Bream**

sweet potato purée, baby gem, garden pea, chive & lemon velouté, oven roasted vine cherry tomatoes

### **Roasted Root Vegetable Cottage Pie** VE

mashed potato, garlic & parsley crumb, garlic & thyme roast potatoes, seasonal vegetables, red wine gravy, watercress

### **Mushroom & Truffle Cannelloni** V

mushroom & truffle duxelles, parsley Mornay sauce, grated Parmesan, rocket & balsamic salad

## DESSERT

### **Passion Cheesecake**

gingerbread crumb, passion fruit textures

### **Mixed Berry Eton Mess**

fruits of the forest compote, crushed meringue, vanilla Chantilly cream, fresh berries

### **Mango & Coconut Panna Cotta** VE

textures of raspberry, toasted coconut flakes, lemon sorbet

### **Two Scoop Ice Cream Selection**

choose from strawberry, vanilla and chocolate

VE Vegan V Vegetarian GF Gluten Free GA Gluten Free Adaptable