



# MOTHER'S DAY MENU

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

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## 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

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## 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

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## 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

If you have a food allergy, intolerance, or dietary requirements – please speak to the team about the ingredients in your food and drink before you order.  
As we operate a kitchen where nuts and other allergens are present, we cannot guarantee all dishes are free of allergens.