



**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 Burnt Basque Cheesecake

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