

Mother's Day

Starters

Cream of Leek and Potato soup, crispy leeks and crusty bread (V) (GF option)

Smoked salmon with crispy capers, dressed frisse salad and horseradish crème fraiche (GF)

Chicken liver parfait with a onion marmalade and crisp bread (GF option)

Prawns in Mary Rose and avocado, granary bread (GF option)

Mains

Roast Topside of Beef

Leg of Lamb studded with garlic and rosemary,

Half Roast chicken with lemon and thyme seasoning

Slow roasted Pork belly with apple puree

Nut roast (V)

All the above are served with braised savoy cabbage, cauliflower cheese, rosemary and honey roasted carrots and parsnips, thyme roasted potatoes and buttered fine beans. Yorkshire Pudding

Fresh grilled salmon, crushed new potatoes and spring onions, asparagus and baby leeks finished with a basil and tomato beurre blanc

Filet steak cooked to your liking, Bearnaise sauce, grilled asparagus, roasted new potatoes and cherry tomatoes on the vine - **£5.00 supplement**

Creamy chicken and leek pie topped with puff pastry, mash potatoes and buttered fine beans

Chargrilled Tuscan vegetables with a feta and basil croquette, pesto dressing (V)

Desserts

Apple, cherry and almond crumble and clotted cream or custard (GF)

Sticky toffee pudding and vanilla seed ice cream

Passion fruit posset served with fresh strawberries and shortbread

Rich chocolate torte, salted caramel sauce, honeycomb ice cream

Cheese and biscuits, chutney, celery and walnuts - **£2.00 supplement**

£21.50 per person 2 course / £27.00 per person 3 course

Mums receive a glass of prosecco and chocolate dipped strawberries (1 per 4 guests)