

Mother's Day

2 COURSES £19.95

3 COURSES £24.95

STARTERS

PRAWN COCKTAIL WITH MARIE ROSE SAUCE (GFO)

PARMA HAM, MELON AND ROCKET (GFI)

CHICKEN LIVER PARFAIT WITH MELBA TOAST (GFO)

ROASTED TOMATO SOUP WITH OREGANO CROUTONS (VV, GFO)

MAINS

ROAST BEEF SIRLOIN WITH HORSERADISH & CHIVE WITH ROSEMARY
ROAST POTATOES AND SEASONAL VEGETABLES (GFO)

LAMB & MINT DAUPHINOISE PIE WITH CHANTENAY CARROTS AND GARDEN
PEAS (GFI)

ROAST GRESSINGHAM DUCK BREAST WITH ANYA POTATOES, BABY
VEGETABLES AND RED CURRANT JUS (GFI)

HERITAGE VEGETABLE TERRINE WITH SPINACH PUREE, ROSEMARY ROAST
POTATOES AND SEASONAL VEGETABLES (VV)

PAN FRIED SALMON FILLET WITH BROCCOLI, LEMON & POPPY SEEDS (GFI)

DESSERTS

TRADITIONAL TIRAMISU (VG)

COCONUT AND ROSEWATER VEGAN RICE PUDDING WITH FIG JAM (VV)

TREACLE TART WITH CLOTTED CREAM (VG)

BRIE & GRAPE CHEESEBOARD (VG, GFO)

**PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS, FULL ALLERGEN LIST AVAILABLE ON REQUEST
[VG = VEGETARIAN, VV = VEGAN, GFO = GLUTEN FREE OPTION, GFI = GLUTEN FREE INGREDIENTS]**