



## **Mothering Sunday Lunch 31<sup>st</sup> March, £30 per person/£15 per child 12 years and under**

(v) Sliced Galia melon served with a pineapple and mint salsa

(v) Cream of carrot and orange soup

Warm salad of grilled back bacon, sun blushed tomatoes and chunky croutons dressed with rapeseed oil and balsamic reduction (So,Mi,G,W,Mu)

Pressed terrine of roasted chicken flavoured with tarragon and served with piccalilli (Mu)

Warm brie with truffle oil, lamb's lettuce and crostini bread (Mi,G,W,Mu)

\*\*\*\*\*

Roast English sirloin with Yorkshire pudding and red wine sauce (Mi,G,W,E)

Gently roasted loin of free range Tamworth pork with apricot stuffing and sage jus (W,G)

Steamed fillet of Scottish salmon coated with a light Vermouth sauce (F,Mi)

(v) Roasted vegetables and chickpea crumble topped with basil and tomato (Mi,G,W)

Braised chicken supreme accompanied by caramelised silver baby onions and Port sauce (Mi)

\*\*\*\*\*

(v) Orange flavoured bread and butter pudding made with Cointreau soaked raisins and double cream (So,Mi,G,W,E)

Selection of cheeses with celery, grapes and biscuits (G,Mi,Cel,W)

Dark chocolate mousse drizzled with white chocolate sauce and served with shortbread biscuit (Mi,G,W,E)

(v) Exotic fruit Pavlova resting on a red fruit coulis (E,Mi)

(v) Warm apple and berry pie with vanilla ice-cream (Mi,G,W,E)

\*\*\*\*\*

(v) Tea or coffee with mints (Mi)

Some of our menu items contain nuts and other allergens.

Some menu items may also contain small fruit stones and fine bones.

There is a small risk that tiny traces of these may be in any other dish or food served here.

Please ask one of our team members for more information.