

Mother's Day

Starters

Crayfish Cocktail

Crayfish served on a bed of shredded iceberg lettuce with Marie Rose sauce

Spring Vegetable Soup

Served with a homemade bread roll

Satay Chicken

Chicken served on skewers with a twisted satay sauce

Main Courses

Traditional Roast Lunch

A choice of Lamb Rump or Beef Sirloin, topped with a garlic and truffle foam, served with roast and mash potato, seasonal vegetables, braised red cabbage infused with apple and a venison chipolata.

Beetroot & Butternut Squash Wellington

Beetroot & Butternut Squash encased in shortcrust pastry with a puff pastry lattice on top served with roast and mash potato, seasonal vegetables and braised red cabbage infused with apple.

Honey Glazed Salmon

Fillet of Salmon with pea shoots, glazed with honey served with minted new potatoes and mini turned vegetables.

Desserts

Banana Split

A nostalgic pudding, fresh banana with chocolate, strawberry & vanilla ice cream, luscious whipped cream and topped with a cherry.

Espresso Martini Cheesecake

A dark and crumbly base covered in a creamy cheesecake which has notes of vodka and coffee liqueur, all covered in a decadent chocolate.

Lemon Posset & Rose Water Shortbread

Refreshing Lemon cream served with delicate homemade rose water shortbread.

2 courses – £30 Adult / £20 Small Plate
3 courses – £38.00 Adult / £25 Small Plate

