

Mothering



Sunday

March 11th 2018

Starters

Broccoli & Stilton Soup with Homemade Bread (v)
~
Chicken Liver Parfait with Red Onion Marmalade & Toast
~
Salmon Gravlax & Atlantic Prawn Salad with Marie Rose Sauce
~
Galia Melon with Parma Ham & Ginger Syrup
~
Deep Fried Brie Wedges with Cranberry Sauce

Main Course

Roast Sirloin of Beef, with Yorkshire Pudding & Red Wine Sauce,
~
Roast Loin of Pork with a Somerset Cider Sauce
~
Pan Roast Breast of Chicken with a Mushroom Cream Sauce
~
Sea Bass Fillet with a Lemon & Caper Sauce and Dauphinoise Potatoes
~
Butternut Squash & Goat's Cheese Tart (v)

All main courses are served with a selection of seasonal vegetables

Desserts

Warm Chocolate Hazelnut Brownie with Vanilla Ice Cream & Chocolate Sauce
~
Sticky Toffee Pudding with Vanilla Ice Cream
~
Cheese & Biscuits with Tomato Chilli Chutney
~
Raspberry Crème Brule with Shortbread
~
Black Cherry Bakewell Tart with Clotted Cream Ice Cream

£24.50

All our ingredients are sourced as locally as possible and as far as we know do not contain anything genetically modified but may contain traces of nuts.