



Mothering

Sunday

March 26th 2016

Starters

Broccoli & Stilton Soup with Homemade Bread (v)

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Chicken Liver Parfait with Red Onion Marmalade & Toast

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Salmon Gravlax & Atlantic Prawn Salad with Marie Rose Sauce

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Galia Melon with Parma Ham & Ginger Puree

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Maryland Crab Cakes with a Garlic Mayonnaise

Main Course

Roast Sirloin of Beef, with Yorkshire Pudding, Roast Potatoes & a Red Wine Sauce,

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Pan Roast Breast of Chicken with a Mushroom Cream Sauce

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Sea Bas Fillet with a Lemon & Caper Sauce and Lemon Crushed New Potatoes

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Mediterranean Vegetable & Goat's Cheese Tart (v)

All main courses are served with a selection of seasonal vegetables

Desserts

Trio of Chocolate Desserts

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Sticky Toffee Pudding with Vanilla Ice Cream

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Cheese & Biscuits with Tomato Chilli Chutney

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Raspberry Crème Brule with Shortbread

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Traditional Sherry Trifle

£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.

Game may contain shot

A discretionary 10% service charge is added to tables of six or more