

MOTHER'S DAY MENU

£45PP FOR FOUR COURSES

MOMMA'S PEACH BELLINI

Starters

SMOKED HALIBUT CANDIED BEETROOT AND FENNEL SALAD ^{GF**}

SMASHED AVOCADO SALAD ^{GF**}

WITH CHILLI & TOMATO MARINATED PRAWNS

GOATS CHEESE SALAD ^{GF** V VE}

WITH HERITAGE TOMATO AND BERLOTTI BEANS

DUCK A L'ORANGE PARFAIT

WITH BRIOCHE AND ORANGE JAM

Mains

ROASTS ARE SERVED WITH ROAST POTATOES, ORGANIC CARROTS, BRAISED HISPI CABBAGE, RED CABBAGE, PARSNIPS, CAULIFLOWER CHEESE, YORKSHIRE PUDDING AND GRAVY

BREADED PLAICE

WITH TOULOUSE SAUSAGE AND WARM POTATO SALAD

ROASTED FREE-RANGE CHICKEN

COOKED WITH MIXED HERBS AND GARLIC, CHICKEN GRAVY

FREE-RANGE PORK BELLY

WITH RED WINE JUS

ROMNEY MARSH LEG OF LAMB

RUBBED IN MINT, ROSEMARY AND GARLIC, RED WINE JUS

RIB OF ANGUS BEEF

RED WINE JUS

VEGETARIAN NUT ROAST ^V

HAZELNUTS, PINE NUTS, WALNUTS, VEGAN GRAVY

OVEN BAKED, STUFFED SMOKED AUBERGINE ^{GF**VE V}

WITH SWEET BUTTERNUT SQUASH PUREE

Desserts

PUFF CITRON POSSET ^V

WITH LEMON SORBET

RHUBARB CRUMBLE ^V

WITH VANILLA BEAN CUSTARD

SUGAR SNAP BASKET ^V

WITH RHUBARB AND ELDERFLOWER ICE CREAM AND HOMEMADE TRUFFLES



VE: VEGAN GF: GLUTEN FREE UPON REQUEST V: VEGETARIAN
A SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. A CUTTING CHARGE OF
£2PP FOR CELEBRATION CAKES ADDED. ALL PRICES INCLUDE VAT. DISHES MAY
CONTAIN NUT TRACES. PLEASE ASK IF YOU WISH TO SEE ALLERGEN INFORMATION.