

## **Mothering Sunday Lunch Menu**

Cream Potato and Watercress Soup

or

Smoked Chicken Caesar Salad with Deep Fried Poached Manor Farm Egg

or

Crab, Tomato and Saffron Risotto with Salmon Fritter and Pea Shoots

or

Pan Fried Tiger Prawns and Chorizo Sausage with Garlic and Parsley Butter. Wild Rocket Salad

or

Warm Ballontine of Goats Cheese and Roasted Mediterranean Vegetables with Pesto Dressing

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Traditional Roast Sirloin of 28 Day Aged Beef with Yorkshire Pudding and Roast Potatoes Carrot and Swede Compote and Red Wine Jus

or

Pan Fried Gilt Head Sea Bream with Chilli, Garlic and Ginger Dressing. Bok Choi and Potato Rosti

or

Herb Crusted English Lamb Cutlets with Dauphinoise Potatoes and Aubergine Caponata

or

Seared Supreme of Scottish Salmon with Asparagus and Lobster Pastry Case. Chive Butter Sauce

or

Wild Mushroom and Spinach Lasagne with Parmesan Crisps

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Sticky Toffee Pudding with Caramel Sauce and Toffee Ice Cream

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Caramelised Bananas with Peanut Butter Ice Cream and Hot Chocolate Sauce

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Vanilla Crème Brulee with Poached Blackberry Compote

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Lemon Posset and Raspberry Jelly with Palmier Biscuit

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Selection of British Cheeses with Homemade Spiced Apple Chutney

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Coffee and Chocolate Truffles

£30 Adults

£20 Children

All our Ice Creams are Homemade and where possible we use locally sourced produce. We use peanut oil in our dressing a plain dressing can be made for you. A discretionary 10% service charge is added to your bill.