

Celebrating Mother's Day

Sunday 22nd March



To Start

'Paté de campagné'

Rustic French style Paté served with pickles and toasted sourdough

Parmesan & broccoli fritters with salsa verde

Prawn cocktail with a bloody Mary sauce

Salmon and smoked salmon mousse

Served with caviar, shallots and green herb mayonnaise

Main Course

Roast sirloin of beef

Roast rare breed loin of pork with apple compote and sage stuffing

Roast chicken breast and grilled bacon with mushrooms and red wine sauce

All served with roast potatoes, buttered greens, roast carrots,
braised red cabbage and Yorkshire pudding

Risotto of smoked Finnan haddock with spring onions and Parmesan

Salad of warm goats' cheese, beetroot, French beans, shallots and tomato

Dessert

Sticky toffee pudding with hot toffee sauce

Soft brown sugar meringue with soft fruits and thick cream

Plum and almond frangipane

Served warm with vanilla ice cream

Vanilla crème brûlée

Cheddar and blue Stilton

Served with celery, grapes, onion chutney and crackers

