



# Mother's Day LUNCH



SUNDAY 30TH MARCH 2025  
FOOD SERVICE TIMES: 12 NOON - 6.00PM  
3 COURSES £38.00 PER PERSON  
£19.00 CHILD UNDER 12 YEARS OF AGE

## STARTER

Ham Hock & Pea Terrine

Pressed Terrine with Slow Cooked Ham Hock, Peas, Mustard and Honey

\*G,Mu

Grilled Halloumi

Grilled Courgette , Aubergine , Red Peeper and Rose Harissa Coulis

\*M

Minestrone Soup

Slow Cooked Root Vegetable & Orzo Soup, Homemade Focaccia

\*G,Cl

Mango & Chilli Prawns

Chuka Wakame Sesame Seaweed, Mango Gel, Fresh Chilli

\*Cr,G,So,S



## MAIN

Slow Roasted 28 days aged Sirloin of Beef \*CGF

Roast Belly of Pork, Pigs in Blankets \*CGF

Roast Chicken Supreme \*CGF

Garden Mint Marinated Lamb Rump \*CGF, Su, S, M, E, G, Mu, Cl

Root Vegetable Vegan Wellington \*G,N

*\*All Served with Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding & Gravy*

\*D, G, E, So

Pan Fried Seabass Filet

Minted Crushed New Potato's ,Asparagus ,Tarragon Cream

\*GF,F,D

## DESSERT

Vanilla Pannacotta

Strawberry & Basil Compote, Meringue Shards

\*D

Apple & Cinnamon Crumble

Custard or Ice Cream

\*D

Salted Caramel & Chocolate Tart

Coconut Ice Cream, Lime Gel

\*Ve,GF,N

Affogato

Espresso & 2 Scoops of Vanilla Ice Cream

\*D,E,So,GF

ALLERGEN KEY:

Cl Celery; Cr Crustaceans; D Dairy; DF Dairy Free; E Eggs; F Fish; G Gluten; GF Gluten Free; L Lupin;

M Milk; Mo Molluscs; Mu Mustard; N Nuts; P Peanuts; S Sesame Seeds; So Soy; Su Sulphur Dioxide;

CGF Can Be Gluten Free; CDF Can Be Dairy Free; Ve Vegan; V Vegetarian

