

Mothering Sunday Lunch

22nd March 2020

Duo of Lightly Spiced Red & Green Thai Soup with Toasted Coconut & Holy Basil

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Confit Duck Ballotine, Pear Puree, Mizuna Leaf & Sourdough Croute

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*Pressed Terrine of Poached Guineafowl, Local Ham, Savoy Cabbage & Herbs
with Pease Pudding & Hot Toast*

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Wild Mushroom & Parmesan Tart with Rocket, Basil & Pesto

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*Smoked Haddock topped with Welsh Rarebit on Tomato Salad
with Balsamic & Chives*

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*Chicken Breast filled with Mayfield Cheese and Leeks, wrapped in Filo Pastry
with a Madera & Sorrel Sauce*

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Roast Loin of Pork with Stuffing, Yorkshire Pudding and a Rich Claret Gravy

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Roast Turkey, Pig in Blanket, Yorkshire Pudding and Rich Claret Gravy

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*Roast Sirloin of Beef crusted with Mustard and Tarragon
with a Yorkshire Pudding and Rich Claret Gravy*

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Slow Roast Pork Belly, Caramelised Apple & Orange Compote, Pork Volute, Crackling

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*Grilled Cornish Sole topped with Fine Herb & Prawn Butter,
Panache of Peas & New Potatoes*

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*Beetroot, Edamame Bean & Spinach Risotto,
Lord of the Hundreds Cheese (Vegan Option Available)*

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Sticky Toffee Pudding with Toffee Sauce & Banana Ice Cream

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Triple Chocolate Brownie, Salted Caramel, Chantilly Cream & Berries

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Deep Baked Lemon Tart, Soft Berries & Raspberry Coulis

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Warm Apple Pie with Apple & Calvados Sorbet or Custard

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*Seasonal Crumble with Cream,
Crème Anglaise or Ice Cream*

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Adults - 3 Courses £30.00

Children - 3 Courses £18.00 (Separate Children's Menu)

(£10/head deposit at time of booking,

10% Service Charge will be added to the final bill)

Compete Pre Order Required

