

Mother's Day 2020

To Begin

GOATS CHEESE (M, G)

Whipped Five-mile Town Goats cheese, Honeycomb, Figs, Rye Crisp Bread

PATE (E, G, M, SD)

Free Range Chicken Liver Parfait, Red Onion Marmalade, Sour Dough

SEASONAL SOUP (SEE SERVER)

Chef's Homemade Soup of the Day Served with Wheaten Bread

CAESAR (G, E, F, M)

Chicken Thigh Bon Bon, Caesar Dressing, Crispy Anchovy, Baby Gem, Parmesan Shaving

The Main Event

SALMON (F, M, TN)

Fillet of Salmon, Crushed Baby Potatoes, Seasonal Vegetables, Basil Pesto

ROAST SIRLOIN OF BEEF (M, G, E)

Served Medium, with Roast Potatoes, Creamed Potatoes, Yorkshire Pudding, Seasonal Vegetables, Horseradish Cream

CHICKEN (M)

Supreme of Chicken, Garlic and Thyme Jus, Champ, Seasonal Vegetables

PORK (M)

Pork Tenderloin, Garden Pea Crust, Carrot Puree, Parisienne Potato, Spring Greens

To Follow

CHEESECAKE (G, M)

Raspberry Cheesecake, Chantilly Cream

FLOURLESS (TN, M, E)

Flourless Orange and Almond Cake, Clotted Cream

CHOCOLATE (M)

Dark Chocolate Mousse, Milk Jam, Salted Caramel Crumble

ICE CREAM (M)

Selection of Drayne's Farm Homemade Ice Creams

4 Course Lunch £29.95

Dear guest, in order to provide a safe and exceptional dining experience for all our guests, we have included the below allergen key to assist you with easily identifying allergens present in our dishes. Please advise your server of any allergies and they will ensure our kitchen team are aware of your specific needs.

Please note that our Chef may be able to adapt certain dishes to remove allergens to allow you to enjoy your dish of choice

Celery **(C)**, Gluten **(G)**, Crustaceans **(Crus)**, Eggs **(E)**, Fish **(F)**, Lupin **(L)**, Milk **(M)**, Molluscs **(Mol)**, Mustard **(Mus)**, Tree Nuts **(TN)**, Peanuts **(P)**, Sesame Seeds **(SS)**, Soybeans **(S)**, Sulphur Dioxide **(SD)**



AA Rosette Award