



Mothers day menu

Starters

Home made white onion & thyme soup, warm crusty bread (v)

Chicken liver & Armagnac parfait, Stilton salad, apricot chutney, toasted brioche

Slow roasted pork belly, warm terrine of Lishman's black pudding & Granny Smith apple,
Cider & sage cream

Tian of smoked salmon & prawns, dill & lemon zest jellies, tomato salsa

Spring roll of roasted pepper, fennel & basil ricotta,
lemon zest & fresh mint houmous, baby gem & cucumber salad (v)

Main Courses

Thyme roasted topside of beef, goose fat Yorkshire pudding,
horseradish mashed potato, baby onion gravy

Roast leg of lamb with apricot & confit garlic, creamed Savoy cabbage, merlot jus

Ballontine of chicken stuffed with sun dried tomatoes, brie & basil,
confit garlic & black pepper pomme purée, oyster mushroom cream

Pan fried fillet of sea bass, sauté new potatoes, wilted spinach, seafood chowder

Individual wellington of portobello mushroom & cashew nut,
caraway braised fennel, vine tomato fondue (v)

Served with roast potatoes & seasonal vegetables

Desserts

Double chocolate & marshmallow brownie, chocolate sauce, vanilla ice cream

Lemon meringue cheesecake, lemon sorbet, maple syrup

Apple & cinnamon crumble, flapjack topping, crème anglaise

Vanilla pod crème brûlée, strawberries & cream, white chocolate cookie

Selection of cheeses & biscuits, home made chutney, grapes & celery

3 courses £25.95
including gift for mothers