

MOTHERING SUNDAY LUNCH

STARTERS

Potted Shrimps

a side salad and wholemeal toast

Tomato & Roasted Pepper Soup

*with freshly baked breads from
our onsite bakery*

Duo of Melon

with a fruit jelly and a gin & tonic sorbet

Hot Pork Belly

*with apple & fennel compote and a caramelised
apple purée*

Gin Cured Salmon

with pickled vegetables & lemon gel

Ham Hock Terrine

*with smoked cheese mousse, pickled shallots
and mini toasts*

Black Pudding & Leek Quiche

served with a homemade tomato chutney

Twice Baked Cheese Soufflé

*on marinated tomatoes and topped
with deep fried kale leaves*

MAIN COURSES

Chicken Breast

*stuffed with garlic, leek and mushrooms and
served with a watercress sauce*

Fillet of Hake

*wrapped in chive and parsley mousse, cauliflower purée
and beurre noisette*

Mushroom, Shallot & Goat's Cheese

Tarte Tartin

glazed with maple syrup and grain mustard

Roast Leg of Lamb

and fresh mint sauce

Fillet of Salmon

with a prawn & parsley sauce

Crisp Roast Goosnargh Duckling

really crispy with apple sauce & stuffing

Roast Sirloin of Beef

Yorkshire pudding and horseradish

Roast Goose

with an orange & Madeira sauce

Assiette of Dessert

*Fruit Pavlova
Chocolate Cake
Coffee Renoir*

Coffee

chocolates & fudge

Three Course Lunch & Coffee - £33.50