

Mothering Sunday Menu

Starters

Broccoli & Stilton Soup Served With Freshly-baked Bread

Confit Rabbit & Duck Terrine Wrapped in Streaky Bacon
Served with Chef's Own Grape & Muscatel Raisin Chutney & Toast

Char grilled Asparagus Feteuille with Hollandaise, Topped with a Poached Egg (v)

Pan Fried King Scallops, Black pudding, Celeriac Puree (Supp. 1.50)

Mains

Roast Sirloin of Lincolnshire Red Beef Accompanied By Roast Potatoes,
Yorkshire pudding, Vegetables, Homemade Horseradish Sauce & Gravy (Supp.1.50)

Roast Lamb Accompanied By Roast Potatoes, Yorkshire Pudding,
Bread Sauce, Vegetables & Gravy

Whole Lemon Sole with a Caper Buerre Noisette, New Potatoes & Mange Tout

Sun Dried Tomato, Roast Red Pepper, Sweet Red Onion & Feta Tarte Served With
An Olive and Feta Salad (Baked to Order Allow 15 mins)

To Finish

Hot Chocolate Fondant with Red Berry Confit & Vanilla Ice Cream

Braeburn Apple & Rhubarb Crumble Served With Crème Anglaise

Champagne & Strawberry Jelly with A Cognac Ice Cream

English Cheese & Homemade Chutney Selection (Supp.1.95)

2 Courses £19.95

3 Courses £24.95

(Be Advised All Meats Cooked Medium-Rare Unless Specified)

Parties of 6 or more will be charged a discretionary 10% service charge.

Head Chef: Daniel Walker

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