**Mothers Day Lunch 2024**

**Starters**

Goats Cheese Mousse, Beetroot, Orange Salad, **Granola**

Pulled Pork Terrine, Pineapple Chutney, Jerk Mayonnaise

Prawn and Crab Cocktail, Bloody Mary Marie Rose

Mushroom Pate, Blue Cheese, **Hazelnuts**

French Onion Soup, Cheese Croute

**Mains**

Roast Sirloin of Beef, Yorkshire Pudding, Roast Potatoes, Red Wine Sauce

Pulled Braised Lamb, Dauphinoise Potato, Cauliflower Puree, Jus

Roast Chicken Breast, Gnocchi, Bacon Jam, Bourbon Maple Sauce

Sea Bass Fillet, Tiger Prawns, Pak Choi, Thai Coconut Cream

Tomato, Feta, Caramelised Onion Tart, Dauphinoise Potato, Tomato Sauce (V)

**Desserts**

Forced Rhubarb, Creme Brulee Nutmeg

Sticky Toffee Pudding, Caramel Sauce

Vanilla Baked Cheesecake, Fruit Compote, Crushed Meringue

Chocolate Ganache, Caramelised White Chocolate, Raspberries

Cheeseboard, Traditional Accompaniments

**All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen.
Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy or intolerance, please speak to the duty manager before placing your order.
Dishes that contain nuts are highlighted in bold, our menu can be adapted for gluten free options**