

Mothering Sunday 10th March 2024

Homemade Spring Vegetable Broth with Parmesan Crisps
Crispy Breaded Brie, with Cranberry Sauce & Blood Orange Salad
Chilled Melon Pearls with Strawberries, Prosecco & fresh Red Berry Compot
Mango, Spring Onion & Pan Fried Haloumi with a Sweet Chilli Dressing
Smoked Salmon, Crab & Prawn Parcels with Lime Crème Fraiche
Homemade Ham Hock Terrine with Melba Toast & Chef's Chutney
Asparagus Spears wrapped in Smoked Ham served with a Hollandaise Sauce
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Roast Sirloin of Beef with Yorkshire Pudding, Horseradish Sauce & Gravy ***
Roast Loin of Somerset Pork with Apple Sauce, Stuffing & Gravy
Slow Roast Leg of Lamb cooked in its own juices with Root Vegetables served with Mint Sauce & Redcurrant Jelly
Fillet of Salmon with a Champagne, Mussel & Cream Sauce served with crushed New Potatoes roasted with Rosemary & Sea Salt
Homemade Nut Roast, Red Onion Chilli Salsa, Mashed Avocado & Sour Cream
Breast of Chicken with Sherry & Apricot Cream Sauce & Chive Cream Potatoes
Whole Field Mushrooms stuffed with Red Peppers, Spinach & Sweetcorn served with Sweet Potato Chips & fresh Coriander Mayonnaise
Golden Coated Scampi deepfried and served with French Fries, Peas & Tartare Sauce
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Homemade Crepes with rich Chocolate Sauce, Vanilla Ice Cream, fresh Bananas, Whipped Cream & Toasted Almonds
Homemade Apple and Blackberry Crumble with Custard, Cream or Ice Cream
Cheese & Biscuits
Homemade Bread & Butter Pudding with Custard, Ice Cream or Cream
Homemade Pistachio Pavlova, Raspberry Sorbet & Lemon Curd Cream
Homemade Vanilla Cheesecake with a Rhubarb & Ginger Compot and Cream
Selection of Ice Creams and Sorbets
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Coffee/Tea with Mints

£28.75 per person for 3 courses with Coffee

£24.95 per person for 2 courses with Coffee

***Please note that this dish carries a £2.50 supplement

Children's Menu available please ask

