



Mother's Day LUNCH

SUNDAY 15TH MARCH 2026
FOOD SERVICE TIMES: 12 NOON - 6.00PM
3 COURSES £45.00 PER PERSON
£19.00 CHILD UNDER 12 YEARS OF AGE

STARTERS

Chicken & Herb Terrine

Pressed Terrine, Ceaser Dressing, Baby Gem, Hen Egg, Parmesan
*D,E,Gf

Savory Martini Muffin

Olive Muffin, Cream Cheese, Grilled Asparagus, Sun Dried Tomato
*D,G

Parsnip Soup

Onion Bhaji, Parsnip Crisp, Homemade Focaccia
*G,Cl

Garlic Prawn pil pil

Sauted Garlic prawns, Cherry tomato, Brioche
*Cr,G,So,S



MAIN

Slow Roasted 32 days Aged Sirloin of Beef *CGF

Roast Belly of Pork, Pigs in Blankets *CGF

Roast Half Chicken, Sage onion Stuffing *CGF

12h Slow Braised Lamb Shank *CGF

Roasted Mediterranean Vegetable Tart *G,N

**All Served with Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding & Gravy*

*D, G, E, So

Pan Fried Salmon

Grilled Asparagus, Beetroot & Parsnip Rosti, Hollandaise
*GF,F,D

DESSERT

Lemon Meringue Pie

Sweet Crust Pastry, Lemon Curd, Italian Meringue, Mixed Berries
*D,E,G

Apple & Cinnamon Crumble

Custard or Ice Cream
*D,GF

Triple Chocolate Brownie

Vanilla Ice Cream, White Chocolate Sauce
*G,M,E

Pistachio Affogato

Espresso, Pistachio Paste & 2 Scoops of Vanilla Ice Cream
*D,E,So,GF,N

ALLERGEN KEY:

Cl Celery; Cr Crustaceans; D Dairy; DF Dairy Free; E Eggs; F Fish; G Gluten; GF Gluten Free; L Lupin;
M Milk; Mo Molluscs; Mu Mustard; N Nuts; P Peanuts; S Sesame Seeds; So Soy; Su Sulphur Dioxide;
CGF Can Be Gluten Free; CDF Can Be Dairy Free; Ve Vegan; V Vegetarian

