


Mothers Sunday Lunch Menu



March 31st 2019

Starters

- ◆ French Onion Soup with Gruyere Croûton
- ◆ Assiette of Seafood with Cornish Mackerel, Gravadlax, Prawn Tempura, Potato and Parsley Salad and Lemon Dressing
- ◆ Salmon and Dill Cakes with Mango, Coriander and Cucumber Salsa and a Chicory and Watercress Salad
- ◆ A Scrummy Salad of Rocket, Pine Nuts Smoked Bacon, Caramelised Red Onion, Extra Virgin Olive Oil, Fleur Du Sel and Parmesan Shavings
- ◆ Traditional Yorkshire Pudding with Red Wine and Onion Gravy.

Main Courses

- ◆ Roast Rump of Lamb with Rosemary Pomme Fondant, Petit Pois Bonne Femme and a Red Wine and Red Currant Jus
- ◆ Pan Fried Breast of Corn Fed Chicken Forestier, Pomme Colecannon and a Jus of Tarragon
- ◆ Traditional Roasted Syles Farm Beef with Yorkshire Pudding and Red Wine Jus
- ◆ Fricassee of Wild Mushroom, Butternut Squash, and Truffle with a Poached Egg and Fresh Herb Polenta. (V)

(All Served with Seasonal Market Vegetables)

Sweets

- ◆ Belgian Chocolate and Amaretto Syllabub with Candied Orange
- ◆ Winter Fruit Crème Brûlée Trifle
- ◆ Selection of Cheese and Biscuits with Chutney Celery and Grapes
- ◆ Selection of Ice Creams and Sorbets

Coffee or Tea with Mint Chocolate Crisps £1.30

2 Courses £16.00 – 3 Courses £19.00

Bookings between 12pm -4pm

