

MOTHERING SUNDAY

STARTERS

Homemade minestrone soup, served with warm ciabatta roll

Goat's cheese, toasted pine nuts, wild rocket, beetroot carpaccio

Parma ham, cantaloupe melon balls, strawberries, Limoncello dressing

Smoked salmon, crab mousse, prawns, avocado purée, Marie-Rose sauce

MAINS

Angus Strip-loin of beef, Yorkshire pudding, red wine, thyme & rosemary jus

Fillets of sea bass, wilted garlic spinach, prawn crevette, lobster bisque sauce

Ravioli filled with spinach & ricotta, tomato veloute, with basil & grilled aubergine

Corn fed chicken breast, mash potatoes, wild mushrooms, tarragon and white wine

(ALL MAIN COURSES ARE SERVED WITH SEASONAL MIXED VEGETABLES OR MIXED SALAD)

DESSERTS

Vanilla & raspberry jelly pannacotta, served with exotic fresh fruit

Homemade classic Italian tiramisu with coffee & amaretto liqueur

Trio of Italian cheeses, savoury biscuits, quince jelly, celery & grapes

Warm chocolate tart, fresh strawberries, fruit coulis, vanilla ice cream

3 COURSES 29.95

CHILDREN 9.95

THIS MENU IS AVAILABLE SUNDAY 11TH MARCH
12pm - 10pm (ALL DAY)

A discretionary 10% service charge will be added to your bill