

MOTHERING SUNDAY

STARTERS

Homemade fresh soup of the day served with warm bread roll

Duck liver pâté, served with balsamic Puy lentils & Melba toast

Goat's cheese in filo parcel, red onion marmalade, wild rocket

Smoked salmon, crayfish & crab mousse, avocado purée, lemon oil

MAINS

Roast strip loin of beef, Yorkshire pudding, roast potatoes, glazed parsnips

Chicken supreme, sautéed new potatoes, mushroom, tarragon & vin blanc

Fillets of sea bass, prawn crevette, wilted spinach, lemon & caper butter jus

Arborio rice risotto, asparagus, petit pois, spinach, mascarpone, white wine

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 & orange tart, orange segments, vanilla ice cream

3 COURSES 29.95

CHILDREN 9.95

THIS MENU IS AVAILABLE SUNDAY 22nd MARCH
12pm - 10pm (ALL DAY)

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