

Mother's Day Lunch Menu

22nd March 2020 – 3 Courses £32.95 (Children Under 12 £15)

Steamed Asparagus and Roses of Parma Ham (GF)

Poached Egg, Hollandaise Sauce

Confit Beetroot and Goat's Cheese Salad (V) (GF)

Caramelised Walnuts, Sun-Blushed Tomatoes, Mixed Leaves, Red Onion Vinaigrette

Scottish Salmon Plate (GF)

Smoked, Parfait and Cured, Pickled Cucumber, Caper Berries, Lemon Wedge

Homemade Duck Spring Rolls

Asian Slaw, Hoisin Sauce

King Prawn Cocktail with Avocado Mousse (GF)

Crisp Lettuce, Cucumber Fan, Cherry Tomatoes, Marie Rose Sauce

Roasted Red Pepper and Courgette Soup (V/VE)(GF)

Herb Crème Fraîche



Roast Striploin of Beef (GFA)

Yorkshire Pudding, Red Wine Jus

Pan Fried Fillet of Fresh Cod (GF)

Pea and Chorizo Fricassée

Free Range Chicken Supreme wrapped in Pancetta (GFA)

Roasted Butternut Squash Purée, Natural Jus

Panache of Fresh Seafood and Shellfish (GFA)

Wilted Spinach, Creamy White Wine Sauce

Roast Loin of Pork (GF)

Apple and Thyme Force meat, Calvados Jus

Vegetable Wellington (VE)(GFA)

Wild Mushroom Velouté

Accompanied by Seasonal Vegetables, Duck Fat Roast and Buttered New Potatoes



Selection of Ice Creams and Sorbets (GF)

White Chocolate and Raspberry Cheesecake (GFA)

Berry Coulis

Homemade Profiteroles

Warm Dark Chocolate Sauce, Fresh Guernsey Cream

Iced Lemon Soufflé (GFA)

Homemade Shortbread

Blueberry and Rhubarb Crumble

Warm Vanilla Custard

Cheese Board (GFA) (£2 Supplement)

Mature Cheddar, Brie and Stilton with Chutney, Celery, Grapes and Biscuits

A non-refundable deposit of £10 per person is required at the time of booking, with the final balance and pre-orders required by 15th March.

GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan V/NE = Vegetarian, Vegan Option Available.
Some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify us of any special dietary requirements.