



Sunday 31st March 2019

MOTHERS DAY MENU

£28.00 per person

Children's menu available

Flowers and a Gin cocktail on arrival for each mother

To Share

Bread and Dip Selection

selection of Lepinja, Pitta, Ciabatta and Flatbread with Hummus, Beetroot and Ajvar dips

Starters

Hot Tomato and Horseradish Prawn Cocktail (gf)

with cucumber, avocado, radish and coriander

Prosciutto Wrapped Chicken Roulade (gf)

stuffed with bacon, mushrooms and leeks, served with a balsamic reduction

Vegetarian Spring Tart (v)

filled with goats cheese, asparagus, caramelised shallots and sundried tomatoes

Grilled Avocado (v) (ve) (gf)

topped with homemade hummus, chickpeas, tomatoes, olives and a watercress salad

Mains

Pan Fried Fillet of Salmon

in a lemon and dill cream sauce, served with caponata topped olive, sundried tomato and herb couscous

Crispy Slow Cooked Duck Leg

served with braised cabbage, roast parsnips, sweet potato mash and an orange & raspberry gin sauce

Aubergine, Tomato and Parmesan Bake (v)

topped with mozzarella, basil and oregano, served with sautéed potatoes and rocket leaves

Lentil, Mushroom, Thyme and Vegan Hard Cheese Meatballs (v) (ve)

served with tomato chilli jam and carrot noodles

Desserts

Brown Sugar Baked Bananas (v) (gf)

with a rum lime and berry coulis and a caramel and honeycomb ice cream

Chocolate, Strawberry and Blueberry Sundae (v) (gf)

with meringue and chantilly cream

Apple and Pear Frangipane Tart (v)

served with custard

Chocolate, Raisin and Walnut Brownie (v) (ve)

served with dairy free vanilla ice cream

Cheese Plate + £2.50 supplement

Tea & Coffee + £2.50 per person

