

MOTHER'S DAY LUNCH
SUNDAY 31 MARCH 19



Tempura battered tiger prawns, sweet chilli salsa

Asparagus wrapped in Parma ham, Hollandaise sauce

Mixed marinated olives, sliced Chorizo, warm Ciabatta,
extra virgin olive oil and balsamic vinegar

Brie, sundried tomato and spring onion tart, garnish



Roast sirloin of local Herefordshire beef ~ Yorkshire pudding

Roast loin of local free range pork & crackling ~ Bramley apple sauce

Slow-cooked local lamb shank, minted gravy

Served with

Roast potatoes, cauliflower cheese,
honey glazed oven-roasted parsnips, carrots, butternut squash & beetroot
sautéed green vegetables

Grilled fillet of monkfish, tomato, ginger & garlic gnocchi

Coconut, butternut squash and lentil dhansak, steamed rice and naan bread



Traditional bread & butter pudding, custard

Chocolate, raspberry and pistachio mousse, shortbread biscuit

Vanilla crème brulée

Eton Mess

Selection of Kelsmoor Dairy, Guernsey ice cream – two scoops

Cherry ripple ~ Apricot & Amaretti ~ Ginger ~ Chocolate ~ Strawberry & Prosecco sorbet

Raspberry pavlova ~ honeycomb ~ Vanilla ~ Salted caramel

Two courses: £24

Three courses: £28