



## *MOTHERS DAY*

### *STARTERS*

*Toasted king prawns wrapped in pancetta on a bed of watercress shallots and cherry tomato's*

*Warm home smoked chicken and red pepper tart with a rocket salad dressed with balsamic glaze*

*Beetroot and goats cheese tian with sun kissed tomatoes and a curly endive salad*

*Herb smoked salmon salad with mini capers and olives, drizzled with grain mustard dressing*

*Clear oriental vegetable broth with crusty bread*

### *MAINS*

*Roast Aberdeen Angus topside of beef, goose fat roast potatoes, seasonal vegetables and gravy*

*Nut roast with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy*

*Lightly baked plaice filled with shrimps and asparagus served with wild rice, cauliflower florets and white wine cream sauce*

*Pan fried chicken with sauté potatoes, fine beans and tomato based gravy*

*Creamy wild mushroom and broad bean risotto topped with rocket, parmesan shavings and truffle oil*

*Lambs liver with champ mash crispy pancetta and red onion Gravy*

*Poached Salmon fillet on a bed of rustic celeriac, samphire and a light herb cherry tomato  
salsa*

*DESSERTS*

*Pear poached in red wine served with Vanilla pod custard  
Lemon and bitter chocolate tart with nut praline and mascarpone ice cream*

*White and dark chocolate terrine with lavender berry compote  
Vanilla pannacotta with a biscotti biscuit and citrus coulis*

*Homemade Bakewell tart with clotted cream*

*£25 per person,  
£12.50 for children.*

