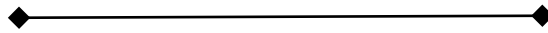


# Mother's Day Menu

Sunday, 30<sup>th</sup> March 2025 | £60 per person  
Child up to the age of 12 - £25.00

## Starters

- Carrot and Coriander Soup**, with sourdough bread (GFA) (V) (VG)
- Bruschetta** with plum tomatoes, basil, garlic, olive oil, toasted ciabatta (VG)
- Pan Fried Tiger Prawns** with Thai sweet chilli and lemon grass butter sauce, prawn crackers
- Chicken Liver Parfait** with red onion jam, granary toast (GFA)
- Salt and Pepper Calamari** with chilli sauce and mixed leaves salad (GF)
- Smoked Salmon** with new potato and chive salad, lemon dressing, pea shoots (GF)
- Wild Mushroom and Goat Cheese Risotto** with truffle oil (V)(GF)



## Mains

- Roast Striploin of Donald Russel Scottish Beef**  
Yorkshire pudding, roast potatoes & seasonal vegetables, gravy (GFA)
- Roast Shoulder of Lamb** Yorkshire pudding, roast potatoes, seasonal vegetables, gravy (GFA)
- Roast Turkey Breast with Sage Stuffing, Bacon & Chipolata**  
Yorkshire pudding, roast potatoes & seasonal vegetables, gravy (GFA)
- Vegetarian Lasagna** with mixed leaves salad and garlic ciabatta (V) (VG)
- Slow Cooked Pork Belly** Yorkshire pudding, roast potatoes & seasonal vegetables (GFA)
- Sesame Coated Tuna Steak** with egg noodles & oriental salad
- Pan Fried Cod Fillet** with root vegetables and chorizo stew, crispy bacon (GF)
- Butternut Squash, Mushroom & Spinach Wellington**  
roast potatoes, seasonal vegetables, vegetable gravy(V)(VG)

### Sides from £4.50

Cauliflower Cheese - Sprouting Broccoli & Roasted Almonds - Wilted Spinach - Sweet Potato Fries House  
Chips - Fries - Truffle & Parmesan Fries - Mixed Leaves Salad

A discretionary 12.5% service charge will be added to the final bill.  
(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFA) Gluten Free Alternative Available (DFA) Dairy Free Alternative Available



## Desserts

**Chocolate and Hazelnut Slice** with fresh raspberries

**Vanilla Crème Bruleé** with fresh fruits (GF)

**Sticky Toffee Pudding** with butterscotch sauce

**Treacle Tartelette** with vanilla ice cream

**Handcrafted Ice cream and Sorbet selection by The Saffron Ice Cream Company**

**Ice Cream** – *vanilla pod, traditional chocolate, strawberries and cream, Summer Down Farm mint chocolate, salted butter caramel (GF)(V)(VGA)*

**Sorbet** – *Cammis Hall raspberry, sherbet lemon, mango, Prosecco (GF)(VG)(DF)*

**Selection of Fine English Cheeses** with fig & apple chutney, celery and Miller's Damsels biscuits



## Children's Menu

### Starters

**Soup of the Day**, warm bread

**Garlic Bread** with Mozzarella cheese

**Sliced Honeydew Melon & Strawberries** (GF)

### Mains

**Roast Rib of Beef** with Yorkshire pudding, roast potatoes & seasonal vegetables, gravy (GFA)

**Roast Turkey** with Yorkshire pudding, roast potatoes & seasonal vegetables, gravy (GFA)

**Penne Pasta** tossed with Napoli sauce

**Chicken Goujons** with fries and garden peas (GF)

**Sausage & Mash** with gravy

### Kids Desserts

**Chocolate Brownie Sundae**, vanilla ice cream

**Warm Waffle**, vanilla ice cream and chocolate sauce

**Handcrafted Ice cream and Sorbet selection by The Saffron Ice Cream Company**

**Ice Cream** – *vanilla pod, traditional chocolate, strawberries and cream, Summer Down Farm mint chocolate, salted butter caramel (GF)(V)(VGA)*

A discretionary 12.5% service charge will be added to the final bill.

(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFA) Gluten Free Alternative Available (DFA) Dairy Free Alternative Available