

Mother's Day 2023

To Start

Cream of Asparagus Soup

Served with parmesan croutons (VE) can also be made GF

Moules Mariniere

Garlic Ciabatta (GF available)

Mini Falafel Wraps

Served on a Mediterranean salad, tahini sauce (VE) (GF)

Duck & Orange Terrine

Toasted Ciabatta, served with roquette & plum chutney

To Follow

Pan Roasted Chicken Supreme or Duck Breast

Dauphinoise potatoes, buttered chantenay carrots & red wine jus (GF)

Lemon & Dill Infused Salmon

Served with herb potatoes, tender stem broccoli & caper butter sauce (GF)

Carrot & Marmalade Wellington

Served with green beans, chantenay carrots & vegetable jus (VE)

To Finish

Bread & Butter Pudding

Served with crème anglaise

Strawberry Trifle

Homemade shortbread

Traditional Apple & Sultana Crumble

Served with crème anglaise

Sorbet Selection (VE)

Adults: £35.00 Children 2-12: £17.50

Head Chef: James Taylor

Before you order your food and drinks please speak to our staff if you would

like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens

This menu is available from 12.00-16.00 pm. A discretionary 10% gratuity will be added to your bill. All gratuities are shared amongst our staff.