

3 Courses £32 pp

MOTHER'S DAY

Sunday 30th March 2025

STARTER

Curried Onion Soup

Lemon oil, crispy onions, soda bread VE, V, G*

Capricorn Goats Cheese

brioche toast, roasted peaches, sumac & parmesan tuile

G*, D, V

Pork, Pistachio & Onion Chutney Terrine

walnuts & balsamic glaze

Crab & Avocado Tian

cucumber, Dijon mayonnaise C, E, SD, MU

MAIN

Porchetta (Slow cooked, stuffed Pork Belly)
Leg of Lamb (Slow cooked in Harissa marinade)
Classic Roast Beef

All served with

Roasted Potatoes, Yorkshire pudding, honey glazed roots, seasonal vegetables

G*

<u>Plus</u> your choice of gravy/sauce

Minted Lamb Jus (SD)

Bearnaise Sauce (D,E)

Apple & Cider Sauce (SD)

Classic Pan Gravy (SD)

Salmon & Spinach En Croûte

Hasselback potatoes, baby carrots, ginger butter sauce F, D, G

Persian Aubergine and Red Pepper Tagine

with apricots and pistachios, riz pilaf, honey and mint yoghurt SD, N, D*, V, VE*

DESSERT

Strawberries Galore

strawberry mousse, white chocolate dipped strawberries, clotted cream & strawberry ice cream $^{\,\mathrm{D}}$

Dark & White Chocolate Brownie

mini meringues, coconut ice cream

Blackcurrant Cheesecake

berry compote, lemon sorbet D*. G*

UPGRADE

Cheese Board For The Table (Additional £7 Per Person)

selection of cheeses, crackers, grapes, celery and chutney D, CE*, SD*, G*