



MOTHERS DAY MENU

Starters

Roast tomato and red pepper soup with homemade pesto bread

Smoked duck with duck liver parfait, braised peas and soubise sauce

Welsh rarebit topped with a soft poached egg and wood grilled pancetta
Served with HP sauce.

Mains

Breast of corn fed chicken served with duck fat roasted potatoes, chestnut stuffing
and red wine jus

Wood grilled Sirloin steak with hand cut chips, corn on the cob and peppercorn sauce

Wood grilled sea bass with wilted spring greens, Lyonnaise potatoes and béarnaise sauce

Butternut squash and new season leek risotto topped with wild rocket
and shaved parmesan

Desserts

Dark chocolate tart with crème fraiche and raspberries

Poached pear with toasted almonds, vanilla seed ice cream and chocolate sauce

Selection of French and English cheese with biscuits, celery, grapes and homemade chutney

Three courses £24.95