

Mothering Sunday £29.50

Starters

- Oven baked Portobello mushroom topped with salami and brie.
Chef's homemade tomato and basil soup.
- Chicken and duck liver pate with orange and redcurrant coulis with melba toast.
- Breadcrumbs goats cheese with salad and balsamic dressing.
Chicken Caesar salad.
- Fanned trio of melon with a fruit coulis.
- Scottish smoked salmon and crayfish salad with a dill crème fraiche dressing.

Main Course

- Roast sirloin of English beef with Yorkshire pudding and gravy.
- Roast breast of chicken with wild mushrooms and a cream sauce.
Grilled seabass fillet with crayfish and capers.
- Roast marinated lamb shank with mashed potato and redcurrant sauce.
Poached fillet of salmon with hollandaise sauce.
- Pan fried calves liver with pancetta, onion gravy on mashed potato.
- Roast breast of pheasant with smoked bacon, button onions and mushrooms in a red wine sauce.

Vegetable and potato of the day included.

Sweets

- Individual Apple and cinnamon crumble with custard.
- Chocolate truffle mousse with a rich chocolate sauce.
- Raspberry and Prosecco cheesecake with raspberry coulis.
Profiteroles served with chocolate sauce.
- Red wine poached pear with Greek yoghurt.
- Tangy citrus bavarois with soft limoncello centre.
- Selection of cheeses with biscuits and chutney.

Fresh ground coffee with chocolate mints. £2.50
There will be a 10% added to your final account to cover staff gratuities.