



Mother's Day Menu

Sunday 31st March 2019

Starters

Cream of Wild Mushroom and Thyme Soup, Crème Fraiche, Garlic and Herb Croutons (VE)
Plum Tomato and Tapenade Tart, Whipped Goats Cheese, Aged Balsamic
Pressed Ham Hock and Pea Terrine, Red Onion Marmalade, Artisan Bread
Crab and Asparagus Fishcakes, Samphire, Blood Orange Hollandaise
Chicken Liver and Port Parfait, Orchard Fruit Chutney, Toasted Brioche
LKB Prawn Cocktail, Buttered Granary Bread, Lemon

Main Course

Roast Sirloin of Welsh Beef, Yorkshire Pudding
Fresh Horseradish Sauce, Duck Fat Roast Potatoes, Red Wine Jus Scented with Thyme
Herb, Lemon and Butter Basted Breast of Turkey
Sage, Apricot and Shallot Stuffing, Cranberry Sauce, Duck Fat Roast Potatoes, Natural Jus
Pot Roasted Leg of Welsh Lamb
Duck Fat Roast Potatoes, Redcurrant and Mint Jus
Baked Almond, Hazelnut, Portobello, Perl Las and Spinach Strudel
Savoy Cabbage, Tarragon Sauce (V)
Asparagus, Pea and Mint Risotto, Lemon Yoghurt, Rocket (VE)
Pan Fried Supreme of Salmon, Crushed Sundried Tomato Potatoes, Fennel, Shrimp Sauce
Grilled 8oz Fillet Steak, Confit Tomato, Portobello Mushroom, Skinny/Thick Chips
Choice of Peppercorn or Béarnaise Sauces
(£10.00 Supplement)
(Panache of Seasonal Vegetables and Root Vegetable Hash served with all Main Courses)

Desserts

Selection of Ice Creams and Sorbets
Warm Lemon Sponge Pudding, Vanilla Bean Ice Cream
Passion Fruit Tart, Raspberry Coulis, Cornish Clotted Cream
Chocolate Profiteroles, filled with Chantilly Cream, Belgian Chocolate Sauce, Salted Caramel Ice Cream
Baked Raspberry and White Chocolate Cheesecake, Chantilly Cream, Fresh Raspberries
British and Continental Cheese Selection, Crackers, Celery, Grapes, Fruit Chutney

3 Courses £29.95

*A 10% Discretionary Service Charge Will Be Added To All Bills
All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items. Please ask a member of the team if you wish to amend any item of a dish.*