

Mothering Sunday 30th March 2025



Homemade Spring Vegetable Soup with Parmesan Crisp
Crispy Breaded Brie, with Cranberry Sauce & Orange Salad
Chilled Melon Pearls with Strawberries, Prosecco & Fresh Mint
Fresh Mango, Spring Onion & Pan-Fried Halloumi with a Sweet Chilli Dressing & Mixed Leaves
Smoked Salmon, Crab & Cream Cheese Roulade with Lime Crème Fraiche
Homemade Ham Hock Terrine with Chef's Fruit Chutney
Asparagus Spears wrapped in Smoked Ham, served with a Hollandaise Sauce
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*** **Roast Sirloin of Beef** with Yorkshire Pudding, Horseradish Sauce & Gravy
Roast Loin of Somerset Pork with Apple Sauce, Stuffing & Gravy
Slow Roast Leg of Lamb cooked with Root Vegetables, Red Wine & Rosemary
Fillet of Salmon with King Prawns & a Lemon & Caper Butter, served with crushed New Potatoes roasted with Rosemary & Sea Salt
Breast of Chicken with a Leak & Bacon Sauce, Parma Ham Crisp and Chive Cream Potatoes
Beetroot & Sweet Potato Wellington with Braised Baby Gem Lettuce & Curried Colliflower Purée
Wild Mushroom Fricassee served with Poached Rice, Rocket & Flaked Almonds
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Homemade Banoffee Pie with Fresh Strawberries & Cream
Homemade Apple and Blackberry Crumble with Custard, Cream or Ice Cream
Cheese & Biscuits with Grapes & Chefs Fruit Chutney
Mango & Passion Fruit Syllabub with a Florentine Biscuit
Homemade Pistachio Pavlova, Raspberry Sorbet & Lemon Curd Cream
Homemade Vanilla Cheesecake with a Rhubarb & Ginger Compot and Cream
Selection of Ice Creams and Sorbets
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Coffee/Tea with Mints

£28.95 per person for 3 courses with Coffee

£25.95 per person for 2 courses with Coffee

***Please note that this dish carries a £2.50 supplement

Children's Menu available please ask

