



## Mother's Day Sunday 22<sup>nd</sup> March 2020

### **Breads**

Homemade white or wholemeal bread, with salted butter

### **Starter**

Tomato and basil soup 'V' 'GF'

Home cured Scottish salmon gravadlax, homemade bread, organic Teybrook beetroot, lemon mayonnaise 'GFA'

Chicken liver parfait, served with red onion marmalade, brown bread and baby leaf

Grilled goats cheese crostini with organic Teybrook beetroot, walnut, fig and honey 'V' 'GFA'

Fillet of beef carpaccio, rocket, shaved Parmesan and virgin olive oil

### **Main Course**

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'

Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach, green beans with smoked garlic cream sauce 'GF'

Roast 30-day aged sirloin of beef, horseradish, Yorkshire pudding, roast potatoes, Barn jus with seasonal vegetables served on the side

Roast loin of pork, Bramley apple sauce, Yorkshire pudding, roast potatoes, Barn jus with seasonal vegetables served on the side

Vegan butternut squash, chickpea, green bean and coconut milk curry, served with coconut rice, mango chutney, warm pitta bread 'GFA'

Roasted sweet potato, aubergine, courgette, tomato, mushroom and artichoke Mediterranean stack, tomato coulis, basil oil, dukkah 'GF'

### **Desserts**

A selection of ice creams and sorbet 'GF' 'V'

Lemon and lime cheesecake with mixed berry coulis and crème Chantilly 'V'

Vanilla panna cotta, strawberry granola and red wine poached pear 'GFA'

Double chocolate brownie chocolate sauce and vanilla ice cream 'GFA' 'VEA'

Hot apple, pear and ginger crumble, crème Anglaise 'V'

A selection of British cheese, served with quince jelly, pickled celery, homemade bread and assorted crackers

'V' Vegetarian 'GF' Gluten Free. This is a typical menu and changes may take place without notice depending on the availability and freshness of the produce. We cannot guarantee any of our food will contain no nut or any other allergic irritant