



Mother's Day
£59.99 per person

Breads

Homemade white or wholemeal bread, with salted butter

Starter

Prawn cocktail, cos lettuce, Marie rose dressing 'GFA'

Chicken liver parfait, red onion marmalade and toasted white bread 'GFA'

Duck spring roll, pickled vegetables, Hoisin sauce

Tomato and basil soup 'Ve' 'GF'

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

Main Course

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

Grilled fillet of halibut, sauté potatoes, kale, tenderstem broccoli, lemon butter dressing 'GF'

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

Nut roast, seasonal vegetables, roast potatoes, vegetable jus 'GF' 'Ve'

Butternut squash rigatoni, sage, sunflower seed, parmesan 'V'

Desserts

A selection of award-winning ice cream and sorbet, chocolate thins 'V' 'GFA'

Lemon posset, poppy seed tuilles, fresh raspberries, raspberry coulis 'V'

Baked vanilla cheesecake, mixed berry compote 'V'

Sticky toffee pudding, toffee sauce, clotted cream ice cream 'V'

Double chocolate brownie, chocolate sauce and vanilla ice cream 'V' 'GFA''VeA'

British cheese served with Flick's Great Tey organic quince jelly, pickled celery, homemade bread
and assorted crackers