



MOTHER'S DAY

CARVERY

SUNDAY 10TH MARCH

12:30pm - 2:30pm

£29.95 per adult | £14.95 per child

Includes a 3-course lunch with a gift for each mum

STARTER'S

Chef's freshly prepared sweet potato & leek soup (v)

Fresh crevette, crab and smoked salmon salad with saffron dill pickle mayo
and malted bloomer bread

Pearls of mozzarella, sun kissed tomatoes and mixed olives,
dressed leaves and herb vinaigrette (v)

Sauteed chestnut mushrooms with garlic & herb cream and toasted ciabatta

MAIN COURSE

From the carvery

Roast topside of beef with Yorkshire pudding

Roast leg of pork with apple sauce and stuffing

Roast leg of lamb with mint sauce

Served with a selection of vegetables, roast potatoes & gravy

From the kitchen

Pan fried fillets of seabass, sauteed new potatoes, crispy kale with a sweet chilli cream

Cajun spiced sweet potato roulade with red pepper sauce & seasonal vegetables (v)

DESSERT'S

Irish cream cheesecake with salted caramel anglaise with hazelnut praline crisp

Belgian chocolate and orange torte with blood orange sorbet

Bramley apple & rhubarb crumble with vanilla custard

Selection of cheese & biscuits with chutney and grapes

ASK A TEAM MEMBER FOR ALLERGY ADVICE.

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. Guests concerned about the presence of allergens in our food are welcome to ask a member of the team for assistance before ordering. V = suitable for vegetarians. All fish dishes may contain bones.

MOTHER'S DAY

C A R V E R Y

CHILDREN'S MENU

STARTER'S

Freshly prepared soup of the day (v)

Melon and fresh fruit platter (v)

Cheesy garlic bread (v)

MAIN COURSE

Kids carvery

Battered fish goujons with chips and beans or peas

Panko breaded chicken fillets with chips and beans or peas

Margarita pizza with chips and beans or peas (v)

DESSERT'S

Ice cream sundae (v)

Chocolate fudge brownie (v)

Oreo cookie cheesecake (v)

