



# MOTHER'S DAY

Sunday 10th March 2024

£39



(A Discretionary 10% Service Charge will be added to your bill)

## STARTERS

- Grilled Tiger Prawn Wrapped in Basil & Parma Ham with Lemon Risotto
- Red Mullet with Avocado Nicoise Salad
- Thai Fish Cake with Samphire & Sweet Chilli Sauce (S)
- Baked Red Peppers with Ratatouille & Goats Cheese (V)
- Fresh Sweet Potato, Leek & Squash Soup (V)
- Lentil Salad with Soft Boiled Egg and Tapenade Toast (V)
- Arancini Balls with Spicy Tomato Sauce & Salad (Vegan) (S)

## MAIN COURSES

- Roast Scottish Rib-Eye of Beef with Yorkshire Pudding & Horseradish Sauce
- Saddle of Lamb with Creamed Spinach, Lemon, Garlic & Mint Sauce
- Traditional Roast Turkey with Sage & Chestnut Stuffing & Cranberry Sauce (N)
- Fresh Salmon with Champagne Sauce, Tomato, Ginger & Basil Salsa (S)
- Strips of Dutch Calves Liver with Soured Cream, Lime & Mint spiced Potatoes & Red Wine Dressing
- Pan-fried Fresh Cod with Fennel & Potato Salad and Tartare Dressing
- Vegan Moussaka (Vegan)
- Seitan Milanese, Vegan Meat Substitute with Vegan Pasta & Homemade Tomato Sauce

All accompanied by Fresh Seasonal Vegetables

## DESSERTS

- Bread & Butter Pudding
- Banoffee Pie
- Crème Brulee (GF)
- Fresh Fruit Salad (V)
- White Chocolate & Strawberry Delice
- Cheesecake of the Day

(S) = Spicy (N) = Nuts (V) = Vegetarian (GF) = Gluten Free (DF) = Dairy Free

### ALLERGENS

All our dishes are prepared in our kitchen where **celery**, **cereals containing gluten** (such as barley and oats), **crustaceans** (such as prawns, crabs and lobsters), **eggs**, **fish**, **lupin**, **milk**, **molluscs** (such as mussels and oysters), **mustard**, **peanuts**, **sesame**, **soybeans**, **sulphur dioxide and sulphites** (if they are at a concentration of more than ten parts per million) and **tree nuts** (such as almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios and macadamia nuts) are commonly used, so we cannot guarantee our dishes will be free of traces of these products.