

Mothers Day Menu

Sunday 10th March 2024

Starters

French Onion Soup topped with Cheese Crouton (v, gf, df)

Confit Salmon, Pickled Oyster Mushroom, Crispy Shallots,
Citrus & Dill Crème Fraiche (gf, df)

Smoked Ham Hock & Black Pudding Terrine, Piccalilli & Homemade Onion Bread

Twice Baked Stilton Souffle, Chicory Salad, Apple & Tarragon Sauce (v)

Main Course

Traditional Roast Sirloin of Beef with Yorkshire Pudding & Pan Roast Gravy (gf)

Roast Leg of Lamb Stuffed with Apricots & Spinach (gf)

The above are served with Roast Potatoes & Seasonal Vegetables

Roast Chicken Ballotine, Basil Pomme Puree, Confit Cherry Tomatoes,
Broccoli, Roasted Garlic Sauce (gf)

Pan Fried Sea Bass, Braised Fennel, Saffron Potatoes & Provençale Sauce

Wild Mushroom Swiss Roll, Port & Cream Sauce, topped with Hazelnuts & Parmesan (v)

Desserts

Chocolate Delice Tart, Raspberries, Coffee Syrup & Raspberry Sorbet

Blackcurrant Cheesecake served with Honeycomb & Chantilly Cream

Apple Tart Tartin served Vanilla Ice Cream (ve, df)

Oscars Cheeseboard Selection with Celery, Grapes & Biscuits (gf)

Freshly Brewed Tea or Coffee & Homemade Fudge

Three Course £29.95, Two Course £23.95 Children under 12 £16.95

Includes a gift for Mum

Please speak to a member of our team should you have any special dietary requirements, allergies, or intolerances. Please be aware that certain dishes on the menu may contain or be prepared within the vicinity of 1 of the 14 food allergens in accordance with the Food Information Regulations 1169/2011.

(gf-) Gluten Free | (df) Dairy Free | (v) Vegetarian | (ve) Vegan

