

# Happy Mother's Day 2020

***A delicious 3 course Lunch, and a gift for Mum.***

***£30.00 for adults.***

***£15.00 for children (aged 3-12years).***

***Under 3's eat free***

## Menu

### To Commence

Pea & spinach velouté (GF)

*honey sautéed gammon, dressed pea shoots, minted crème fraiche*

Tarragon poached chicken, goats' cheese & roasted red pepper bruschetta (V)

*grilled goats' cheese on toasted focaccia bread, Kalamata olives, sun blushed tomatoes, slow roast peppers & Edamame beans, tomato & basil salsa*

Salt & pepper calamari (GF)

*fried baby squid, black garlic aioli, charred lime, avocado lime puree, baby coriander*

Forest mushroom gratin (V)

*panache of sautéed mushrooms, white wine, garlic & mustard cream  
Emmental, Parmesan & herb crumb gratin, olive & garlic ciabatta croutes*

### To Continue

Rosemary & thyme roasted topside of aged beef, Yorkshire pudding, bone marrow & beer gravy

Half roast chicken, maple glazed, sage & onion stuffing, bone marrow & beer gravy

Black treacle roasted Yorkshire ham, Yorkshire pudding, bone marrow & beer gravy

Cauliflower, spinach & cashew nut wellington, sage & cider gravy (VE)

*Accompanied by roast potatoes, creamed potato*

*honey roasted root vegetables, medley of steamed seasonal greens*

Pan-fried fillet of seabass (DF) (GF)

*roast tomato & peperanato sauce, new potato herb nest, sugar snaps, mangetout & fine beans*

### To Conclude

New York style baked baileys & mascarpone cheesecake (V)

*caramel sauce, clotted cream ice cream, honeycomb*

Warm double chocolate brownie (V)

*chocolate sauce, chocolate soil, vanilla ice cream*

Blackcurrant delice (VE) (DF)

*a delicate berry mousse on biscuit crumb, summer fruits & vanilla compote, blackcurrant sorbet*

Cheese & Biscuit Selection (V) (GFA)

*mature farmhouse cheddar, La Maubert brie, Shropshire blue, Gruyere Chabert  
savoury biscuits, sweet Spanish grapes, sticky balsamic fig chutney*