

MOTHERING SUNDAY LUNCH 15TH MARCH 2026

TO START

CARROT, ORANGE AND CORIANDER SOUP
cheese scone finger (V)
(GF, DF & VG adaption available on request only)

SMOKED CHICKEN AND PISTACHIO TERRINE
carrot jam and pea shoots (GF, DF)

SMOKED SALMON AND CRAYFISH ROULADE
beetroot mayonnaise and watercress salad (GF)

DEEP FRIED PANKO BREADED GOATS CHEESE
red onion balsamic marmalade and rocket salad (V)
(GF adaption available on request only)

MAIN COURSE

ROAST TOP SIDE OF BEEF
roast potatoes, Yorkshire pudding, seasonal vegetables and a red wine jus (DF)
(GF adaption available on request only)

PAN SEARED CHICKEN SUPREME
marinated with lemon and thyme, roast potatoes, cranberry & orange stuffing,
seasonal vegetables and a thyme jus (DF)
(GF adaption available on request only)

PAN SEARED SALMON FILLET
new potatoes, fried samphire and hollandaise sauce (GF)

PEA AND BROAD BEAN RISOTTO
vegan feta cheese and mint oil (GF, DF, V, VG)

DESSERT

RHUBARB CRUMBLE
vanilla bean ice cream (V)

DARK CHOCOLATE TART
white chocolate mousse (V)

LEMON CURD CHEESECAKE
meringue crumb and fresh raspberries (V)

BLACK FOREST BROWNIE
vanilla bean ice cream (GF, DF, V, VG)

COFFEE & PETIT FOURS

£40.00 PER ADULT

DF – DAIRY FREE

GF – GLUTEN FREE

V – VEGETARIAN

VG – VEGAN