

MOTHER'S DAY MENU

STARTERS

BEETROOT & POTATO CAKE (V)

MILDLY SPICED BEETROOT & POTATO CAKE, COCONUT BROTH WITH GREEN CHILLI & TURMERIC

SOUP OF THE DAY (V)

SERVED WITH BREAD

CHICKEN SPRING ROLLS

CHICKEN SPRING ROLLS SERVED WITH SWEET PLUM SAUCE

ORIENTAL DUCK SALAD

SOY AND MIRIN BRAISED DUCK, GRAPEFRUIT, POMEGRANATE, CARROTS, PINE NUTS AND MIXED CRESS

MAINS

PARMIGIANA DI MELANZANE (V)

BAKED AUBERGINE PARMIGIANA WITH BASIL, PARMESAN AND MOZZARELLA CHEESE

FISH & CHIPS

CRISPY BEER BATTERED COD SERVED WITH CHIPS & MUSHY PEAS

ROAST BEEF

TRADITIONAL ROAST BEEF SERVED WITH ALL THE TRIMMINGS

BEEF SHORT RIB

SLOW COOKED BEEF SHORT RIB, CREAMED POTATO, SAUTEE SPINACH, SWEET POTATO AND MASALA SPICED JUS

DESSERTS

APPLE TARTE TATIN

SERVED WITH SALTED CARAMEL SAUCE AND VANILLA ICE CREAM

CHOCOLATE MOUSSE

CRUNCHY CHOCOLATE MOUSSE, RASPBERRY, SESAME SEED & CARAMEL

WHITE CHOCOLATE CHEESECAKE

WHITE CHOCOLATE AND ORANGE CHEESECAKE, ALMONDS, LIME COMPOTE SERVED WITH VANILLA ICE CREAM

ZEPHYR CHEESE BOARD

SELECTION OF LOCAL, BRITISH AND CONTINENTAL CHEESES SERVED WITH CHUTNEY, GRAPES AND QUINCE JELLY, WARM BREAD AND CRACKERS (GLUTEN FREE BREAD AVAILABLE)

£29.50 THREE COURSES

PLEASE ASK FOR OUR VEGAN MENU

PLEASE BE AWARE THAT THERE COULD BE NUT TRACES IN SOME OF THE INGREDIENTS USED IN THE PREPARATION OF OUR MENUS. IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE INFORM US