

Mothering Sunday Menu

Soup Station

A choice of soups and a selection of bread rolls (V, VG, GF)

Fish

Poached salmon and dill mayonnaise (V, GF); traditional smoked salmon and condiments (V, GF); prawn and crab cocktail (V, GF); potted salmon with tarragon and cucumber (V, GF); gambas (V, GF); selection of fish and vegetarian sushi rolls (V)

Charcuterie

Parma ham (GF); chorizo (GF); salami (GF); bresaola (GF); selection of pickles, chutneys and olives (V, GF)

Salads

Quinoa and roasted vegetable salad (V, VG, GF); potato salad (V, VG, GF); tomato, mozzarella and pesto salad (V, VG, GF); Mediterranean pasta salad (V, VG); Thai prawn noodle salad (GF); Greek salad (V, VG, GF); couscous salad (V, VG); Caesar salad (V, GF)

Carvery

Roast rib of beef (G, F); roast leg of English lamb with rosemary and mint (G, F); roast loin of pork with crackling (GF); honey and thyme roast turkey breast (GF)

Buttered mixed vegetables and new potatoes (V, GF); thyme roast potatoes (V, VG, GF); Yorkshire puddings (V); gravy (GF)

From the Kitchen

Pan fried fillet of seabass, rosti, buttered spinach and crab bisque cream (GF)

Tagliatelle of wild mushroom, truffle and spinach (V, VG);

Roasted cauliflower, caramelised onions, raisins and herb garlic sauce (V, VG, GF)

Crispy spiced potato cake with chickpea and Sri Lankan coconut and tamarind curry (V, VG)

Baked sweet potato, spinach and peas in vegan peanut and coconut sauce (V, VG, GF)

Baked aubergine with miso glaze, ginger and sesame (V, VG, GF)

Desserts

Dark chocolate fountain (V, VG, GF) with marshmallows (V, GF), meringue (V, GF), strawberries (V, VG, GF), fruit skewers (V, VG, GF) and churros (V); vanilla apple crumble and custard (V); chocolate brownie (V); white chocolate and orange cheesecake (V); lemon tarts (V), Bakewell tarts (V); strawberries and cream (V, VG, GF); salted caramel profiteroles (V); chocolate and raspberry tart (V, VG); blackcurrant crumble slice (V, VG, GF); mini red velvet cake (V, VG)

Cheese Trolley

Selection of British and continental cheese with grapes, crackers, chutneys and Jersey black butter (V, GF)

£49.50 per person

3-12 years old half price (£24.75) / under 3 free.

Please be aware there could be nut traces in some of the ingredients used in the preparation of our menus.

If you have any specific dietary requirements please inform your waiter.
 (GF = Gluten Free, VG = Vegan, V = Vegetarian)