

Mother's Day Lunch 31st March

To start with...

Roasted red pepper & Tomato soup, basil oil, herb croutons (v)

Pressed ham hock terrine, apple and fennel salad, piccalilli

Seasonal melon, peeled prawns, smoked salmon, Marie rose sauce, mixed leaf salad, lemon wedge

For the main event...

Roast Leg of Quantock lamb

Roast sirloin of beef with Yorkshire pudding

Ballotine of turkey with a sausage and chestnut stuffing

All served with seasonal vegetables, roast and new potatoes

Poached hake fillet on a bed of crayfish risotto, curly kale, lobster cream, crispy salt and pepper squid

Wild mushroom, spinach and pinenut potato gnocchi, glazed parmesan, basil oil (v)

To finish with...

Mango and vanilla cheesecake, fruit coulis, seasonal berries

Raspberry panacotta, fresh raspberries and an all butter shortbread

Glazed sharp lemon tart, lemon ice cream

£18 for 2 courses £25 for 3 courses
12 years and under 2 courses £13.50



If you have any food allergies please ask our waiting staff for the information booklet