



Mother's Day 19th March 2023

To Start

Smoked Salmon with Horseradish Crème Fraiche on a Bed of Mixed Leaves
Chicken Satay Skewers with Peanut Dipping Sauce and Pickled Cucumber
Roasted Heritage Tomatoes and Mozzarella Bruschetta, Rocket, Balsamic (V)
Roasted Beetroot Hummus, Avocado and Chilli Oil on Toasted Ciabatta (Vegan)

Main Course

Roast Peppered Cornish Topside Beef
Roast Lemon and Thyme Chicken Supreme
Nut Roast, Yorkshire Pudding, Roast Potatoes, Veggie Gravy (Vegan)
Wild Mushroom Risotto, with Basil Pesto, Toasted Pine Nuts, Rocket and
Parmesan
Baked Hake with Garlic Butter, Samphire, New Potatoes, Olives and Caper
Sauce

Roasts served with Cauliflower Cheese, Chunky Mashed Root Vegetables,
Braised Red Cabbage, Yorkshire Pudding, Roast Potatoes, Maple Glazed
Parsnips and Gravy

Desserts

Chocolate Brownie with Clotted Cream and Fresh Strawberry
Italian Meringue Kisses, Sponge cake, Fresh Strawberries and Cream
White Chocolate Cheesecake, Streusel, Berry Compote, Lime
Fruit Sorbets

1 Course: £17.50

2 Courses: £22.50

3 Courses: £27