



Mother's Day Menu

Cream of leek and celeriac soup, with homemade bread

Avocado stuffed with cream cheese and herbs, wrapped in Parma ham, with a roquette and sun-dried tomato salad

Rabbit and bacon terrine, duck liver pate, and plum chutney with toasted brioche crisps

Pan-fried scallops, on award winning black pudding, with celeriac puree and curry oil (£4.00)

Salad of home smoked and cured salmon, peppered mackerel, prawns and an orange and curley endive salad

Salad of home smoked peppers and feta cheese, with a raspberry and soy dressing

---oOo---

Roast sirloin of Herefordshire beef, with Yorkshire pudding and rich gravy.

Roast leg of Welsh lamb, studded with garlic and rosemary, with a rich gravy.

Roast local turkey, with stuffing, sausages, bread sauce and a rich gravy

Fillet of sea bass, crushed potatoes, winter greens and a lemon and chive sauce

Pan-roasted monkfish with spiced lentils, kale and a shellfish cream sauce
(supp £5.00)

Spiced lentil fritter, roasted fennel, spinach, and a tomato and ginger sauce



Desserts

Sticky toffee, guinness pudding with rich toffee sauce and homemade vanilla ice-cream

Homemade profiteroles filled with a passion fruit foam and drenched in a chocolate fudge sauce

Eton mess, with fresh strawberries, raspberries, crushed meringue and whipped cream

Chocolate and orange tart, chocolate torte, and Bailey's ice-cream

Crème brulee with raspberry sorbet and homemade shortbread

Iced white chocolate parfait, roasted peach and white chocolate powder

Lemon tart, lemon and lime mousse, and Drambuie ice-cream

Selection of French and English cheeses, with homemade chutney and biscuits
(£3.00 supp)

---oOo---

Present fo all Mums

3 Courses £26.00