

MOTHER'S DAY

MENU

CHESTNUT MUSHROOM & WATERCRESS VELOUTÉ

(D) (SU) (C)

OAK SMOKED SALMON & PRAWN PLATE

Tomato & Brandy Mayonnaise

(D) (SU) (S) (SO) (F) (E) (CR)

CAMEMBERT TART

Honey Fig, Red Onion Jam, Land Cress

(G) (E) (D) (SU) (C)

GAMMON HAM TERRINE

Piccalilli, Date Purée

(G) (E) (D) (SU) (M)

SLOWLY ROASTED WESTCOUNTRY BEEF

Roast Onion Purée, Yorkshire Pudding, Red Wine Jus

(D) (E) (D) (SU) (C)

ROAST LEG OF BRITISH LAMB

Sweet Potato Fondant, Peas with Lettuce & Mint, Lamb & Wine Jus

(D) (SU) (C)

CREEDY CARVER DUCK BREAST, CONFIT LEG

Spiced Red Cabbage, Plum

(D) (SU) (C)

GRILLED FILLET OF SCOTTISH SALMON

King Scallops in Cider Sauce, Crisp Chard

(F) (D) (SU) (C) (MO)

PEARL BARLEY & SQUASH RISOTTO, DEEP FRIED BRIE

(G) (E) (D) (SU) (C)

All our main dishes are served with

Roast Potatoes, Baby New Potatoes, Cauliflower Cheese, Carrots, Green Beans

(D) (SU)

WARM TREACLE TART

Cointreau Custard, Cornish Clotted Cream

(G) (E) (D) (SU) (S)

CRÈME BRÛLÉE

Raspberries, Shortbread

(G) (E) (D) (SU)

DARK CHOCOLATE SLICE

Rum & Raisin Ice Cream, Raisin Purée

(G) (E) (D) (SU) (SO) (N) (P)

MANGO & MALIBU MESS

Toasted Coconut Flakes

(E) (D) (SU)

FRESH FRUIT SALAD

Clotted Cream or Pouring Cream

(D)

ICE CREAM & SORBET SELECTION

(G) (D) (E) (N) (P) (SO)

WEST COUNTRY CHEESE SELECTION

(G) (D) (E) (N) (P) (SO)



D - DAIRY | G - GLUTEN | M - MUSTARD | E - EGG | MO - MOLLUSCS | CR - CRUSTACEAN | C - CELERY
N - NUTS | F - FISH | SU - SULPHUR DIOXIDE | S - SESAME | SO - SOYA | P - PEANUTS | L - LUPIN

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.