

MOTHERING SUNDAY MENU



STARTERS

- Homemade soup served with artisan bread *gfa, ve*
- Trio of heritage tomatoes with mozzarella pearls and pesto dressing *gfa, ve*
- Smoked salmon timble filled with cream cheese, garlic and herbs *gf*
- Halloumi chips rolled in sesame seeds, deep-fried and drizzled with honey *gfa*
- Hampshire ham hock and pistachio terrine served with crispy pork scratchings, apple and watercress salad and English mustard dressing *gfa*

MAIN COURSES

- A choice of roast Chicken, Beef Topside or Leg of Lamb with all the trimmings, seasonal vegetables and a rich gravy. Vegetarian and vegan options available *gfa*
- Homemade pie served with mashed potatoes, seasonal vegetables and gravy
- Confit duck leg served with potato puree, a bramble jus and buttered kale *gfa*
- Hake topped with a cheddar and herb crust served with new potatoes and spring vegetables *gfa*
- Asparagus lasagne layered with fresh pasta in a pesto and cream sauce served with a garden salad *v*

DESSERTS

- White chocolate and cranberry bread and butter pudding served with custard
- Champagne and raspberry posset served with homemade shortbread biscuit *gf*
- A rich dark chocolate and orange liqueur flavoured tart served with clotted cream
- Homemade poached rhubarb and pear crumble served with a vanilla custard *gf, vea*

2 courses for £21.95

3 courses for £25.95