

Mothering Sunday

Served 12 – 6pm

2 Courses £16.95 3 Courses £19.95



NOW WITH FOUR DELUXE BEDROOMS

Starters

Mozzarella, Basil & Tomato Salad with olives, pesto & rustic bread
(vegetarian & also vegan adaptable)

Duck Spring Rolls, sweet chilli sauce, dressed leaves (vegetarian adaptable)

Classic Prawn Cocktail with Marie Rose sauce, lemon, bread & butter

Soup du Jour with French bread (vegan, also g/f adaptable)

Pan Fried Pigeon Breast, lightly spiced salad of butternut squash & red onion (g/f)

Mains

***Roasted Sirloin of Beef**, butter roasted potatoes, Yorkshire pudding
peas & carrots, broccoli, cauliflower cheese, pan gravy *£1.95 supplement

Slow Roasted Pork, butter roasted potatoes, Yorkshire pudding
peas & carrots, broccoli, cauliflower cheese, pan gravy

Braised Lamb Rump, parsnip crisps, basil & Feta mash
red wine reduction

Five Bean Lasagne Arrabbiata with tomato, olives, garlic bread (vegan)

Pan Roasted Breast of Chicken stuffed with garlic crab, set on sun dried tomato
salad Niçoise with salsa verde (g/f)

Braised Haunch of Venison with Chorizo Cassoulet, potato gaufrette
& redcurrant dressing

Fillet of Halibut, wilted spinach, boulangère potato, lemon & chive Hollandaise (g/f)

Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream (g/f adaptable)

Trio of Chocolate profiterole au chocolat, brownie, chocolate dipped shortbread

Crème Brûlée with tuille biscuit (g/f adaptable)

Eaton Mess (g/f)

***Cheese Selection** chutney, grapes, celery (*£3.50 supplement)

Mövenpick Ice Cream – not included in the price, but available at charge

choose strawberry or rum & raisin – 2 scoops £4.25 – 3 scoops £5.45