

MOTHERS' DAY LUNCH MENU

3 courses £25.00

STARTERS

Coarse chicken terrine with toasted brioche and celeriac remoulade

Locally smoked salmon with horseradish crème fraiche

Wild mushroom soup, black truffle oil

Crab cocktail with baby gem lettuce and Mary rose sauce

(£3 supplement on menu price)

Parma ham with rocket and parmesan, balsamic dressing

MAINS

Rump of lamb with fennel and potato dauphinoise, rosemary jus

Roast breast of chicken with button onions and pancetta

Fillet of sea bass with spiced lentils and root vegetable purée

Slowly cooked duck, stir fried vegetables, sesame and soy dressing

Pan fried scallops with samphire, Champagne sauce and avruga caviar

(£5 supplement on set menu price)

Saffron braised fennel with Mediterranean vegetables and pesto

DESSERT

Warm bread and butter pudding, vanilla ice cream

Caramelised lemon tart, strawberry sorbet

Raspberry cheesecake, chocolate ice cream

Cheddar and stilton with walnut bread and chutney

DRINKS MENU

Glass (125ml) Bottle

APERITIF

Kir royale	£5.00
Tio Pepe, dry sherry	£3.00
Gina and tonic	£3.75

SPARKLING & CHAMPAGNE

Prosecco, Italy	£4.50	£25
Henriot Champagne Brut, France	£8.00	£35

WHITE WINE

Tamarin Chardonnay Gewurztraminer, Chile	£3.00	£13.50
Gaillac Mauzac-Sauvignon, Vigne-laurac	£4.50	£15.50
Domain de Belle-Mare, Chardonnay, France		£19.50
Touraine Sauvignon Blanc, France		£17.00

RED WINE

Tamarin Cabernet Merlot, Chile	£3.00	£13.50
Medievo Tampranillo Rioja, Spain	£3.75	£18.50
Chateau Neuf du Pape, France		£30.00
Tarantino Primitivo IGT 2009, Italy		£19.00

SOFT DRINKS

Coke, Diet coke, Sprite	£1.50
Orangina, Ginger beer,	£1.90
Elderflower & Cranberry presse	£1.90
Orange Juice, Organic apple juice	£2.00
Still or Sparkling Water	Small £1.50 Large £3.50

COFFEES, TEAS AND INFUSIONS

Cappuccino, Espresso, Latté, Macchiato, Americano	1 Shot £1.75 / 2 Shots £2.25
Tea	£1.60
Herbal tea & Infusions	£ 1.75
Hot Chocolate	£2.00