

Mother's Day Lunch

Sunday 15th March 2020

Roasted Tomato, Smoked Paprika and Garlic Soup (V, VG, GF)

Chopped chives and herb oil

Prawn Cocktail (Ask for GF)

Gem lettuce, cherry tomato, cucumber, lemon, Marie rose sauce with brown bread and butter

Chicken and Ham Pancake

Baked in cream and cheese

Hot Smoked Salmon Salad

Roasted beetroot, compressed cucumber, leaf, shoots, herb oil and puffed wild rice

Chicken Liver Parfait

Orange chutney, toasted brioche

Onion Assiette (Ask for V, VG and GF)

Caramelised onion hummus, pickled shallot, chargrilled spring onion, parmesan crisp and toasted flatbread

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Deep Fried Fillet of Scottish Haddock

Crisp batter, served with chips, garden peas, tartare sauce and lemon

Imperial Fish Pie (GF)

Scottish loch Duart salmon, smoked haddock and Atlantic cod, bound in a parsley sauce with boiled egg, topped with mashed potato and cheese, served with garden peas and roasted carrots

Roast Sirloin of Beef (Ask for GF)

Yorkshire pudding, horseradish sauce, duck fat roast potatoes, served with braised red cabbage, roasted root vegetables, steamed broccoli, cauliflower cheese and pan gravy

Roast Leg of Ingham Lamb (Ask for GF)

Yorkshire pudding, duck fat roast potatoes, mint sauce, served with braised red cabbage, roasted root vegetables, steamed broccoli, cauliflower cheese and thyme gravy

Chargrilled Pork Chop and Braised Belly of Pork (GF)

Fondant potato, apple sauce, roasted cauliflower puree and floret, served with sauce Robert

Wild Mushroom Stroganoff (V, VG, GF)

Basmati rice, mushroom powder, pea shoots and crispy enoki

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Apple and Rhubarb Crumble (V, GF, Ask for VG)

Vanilla crème anglaise

Passion Fruit Cheesecake

Raspberry textures and poppy seed shortbread

Triple Chocolate Brownie (V)

Caramelised banana ganache, chocolate soil, banana ice-cream with salted caramel sauce

Caramelised Lemon Tart

Meringue, lemon curd, blackcurrants and prosecco jelly

Duo of Cheese (Ask for V and GF)

Savoury biscuits, plum and apple chutney, grapes, celery and butter

A Selection of Ice-Creams (V, GF, Ask for VG)

3 scoops of ice cream from our fine range

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Tea, Coffee and Imperial Chocolate Mints

Three Courses: £39.95 per person

Little Imps menu available for under 12s: £12.95 per child