

mother's day

THREE COURSES £65.00 PER PERSON
CHILDREN £20.00

TO START

HONEY ROAST PARSNIP & SWEET POTATO SOUP (V)
Herb croutons, sourdough bread

PRAWN & CRAYFISH COCKTAIL ON TOAST
Toasted garlic sourdough bread, avocado, tomato, red onion, baby watercress, citrus vinaigrette

'BANG BANG' SHANK OF LAMB
Curried mayonnaise, pomegranate, wild rocket, poppadom basket

WARM SMOKED CHICKEN
Carrot, spring onion, mixed bell pepper, sesame, maple & soy salad

DUO OF BREADED BRIE & BLUE CHEESE CROQUETTES (V)
Sticky plum & apple jam, mixed leaves

TO FOLLOW

28 DAY AGED SIRLOIN OF BEEF
Red Rooster roast potatoes, Yorkshire pudding & roast gravy

ROAST LOIN OF PORK
Red Rooster roast potatoes, apple sauce, Yorkshire pudding & roast gravy

TRIO OF ROAST PORK, BEEF & GAMMON
Red rooster roast potatoes, apple sauce, Yorkshire pudding & roast gravy

HONEY ROAST GAMMON
Red rooster roast potatoes, Yorkshire pudding & roast gravy

ROAST TURKEY BREAST
Red rooster roasts potatoes, Yorkshire pudding, chestnut sausage meat stuffing & roast gravy

DUO OF PAN FRIED SEABASS & SEABREAM
Crushed new potatoes, spinach, black olives, champagne & black pepper cream sauce

SUN BLUSH TOMATO, GOATS CHEESE & WILD ROCKET RISOTTO (V)
Garlic sourdough

MASONS NUT ROAST (V)
Red Rooster roast potatoes, yorkshire pudding & roast gravy

VEGAN OPTIONS AVAILABLE ON REQUEST

All served with seasonal vegetables

Additional Sides - £5.50

Cauliflower Cheese, Macaroni Cheese, Pigs In Blankets, Thick Hand Cut Chips, Honey Roasted Parsnips , Sage & Onion Stuffing - £4.95

DESSERT

BRAMLEY APPLE, CINNAMON & STICKY TOFFEE, PECAN NUT CRUMBLE (V)
Toffee custard

PEANUT BUTTER FRANGIPAN TART (V)
Chocolate sauce, madagascan vanilla ice cream

LEMON CURD STEAMED SPONGE (V)
Custard

BLACK CHERRY PANNACOTTA
Cherry, Kirsh & Chocolate Brownie Eton Mess

TRIO OF ICE CREAM OR SORBET (V)
Brandy snap basket, fruit coulis