

# MOTHERS DAY LUNCH

## Starter

*Celeriac and Apple Soup, Apple crisp with toasted Focaccia.*

*House cured Gravlax of Salmon and Sea Bass served with cucumber relish and Cauliflower Puree.*

*Ham Hock and Rabbit terrine served with Pear & Ale Chutney.*

## Main

*Roast Lamb or Beef served with roast potatoes, seasonal vegetables, Yorkshire pudding and pan Gravy.*

*Pan fried Halibut, marinated fennel, citrus segments and Melon salad.*

*Red Cabbage, red onion marmalade, cream cheese, spinach & Apple roulade served with slow cooked marinara sauce and seasoned Vegetables.*

## Dessert

*Toffee Sponge with caramelized walnuts, salted caramel sauce with vanilla ice cream.*

*Lemon & Lime Cheesecake with Raspberry Coulis and cream chante.*

*British Cheese Board with Grapes, Celery and Onion Chutney.*

*2 Course £23.50*

*3 Course £27.50*

*Sunday*

*31 March*

*Receive a free glass of Wine per person when you pre - book before*

*20th March*

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