Mother's Day Sunday 30th March 2025

Leek & Potato Soup French Crouton

Smoked Salmon Roulade Cream Cheese, Orange & Pink Grapefruit Segments, Lemon & Chive Dressing

Squab Pigeon Beetroot Purée, Baby Turnip, French Radish, Shimeji Mushroom, Baby Carrot

> Cheesy Salmon & Haddock Fishcake Cherry Tomato, Red Onion, Capers, Sweet Chilli Potato

Waldorf Salad (V) Grapes, Celery, Apple, Pears, Walnuts, Mayonnaise, Micro Salad

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Extra Mature, Dry Aged Ribeye of Beef Yorkshire Pudding, Rich Roast Gravy

Pork Belly

Mashed Potato, Spinach, Tender Stem Broccoli, Crackling, Apple Sauce

Halibut

Steamed Potato, Asparagus, Cherry Tomato Salsa, Creamy Lobster Sauce

Rump of Lamb Pea Purée, Broccoli, Cherry Tomato, Potato Pavé, Red Onion, Lamb Jus

> Four Cheese Ravioli (V) Spiced Tomato Basil Sauce, Parmesan Cheese

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Dark Chocolate Crème Brûlée Strawberries, Milk Chocolate Soil, Freeze Dried Strawberries, Clotted Cream

> **Red Cherry Eaton Mess** Sugar Coated Pistachios

Coconut Cheesecake White Chocolate, Mango Glaze

Passion Fruit & Pineapple Salad Fresh Lime Zest

English & Continental Cheeses

Grapes, Celery, Biscuits

£49.50 per person, (Children up to 8 Years Old £25.00) including VAT

A discretionary 12% Service Charge will be added to your final bill.

A non-refundable deposit of £20.00 per person is required at the time of booking. Food Allergies & Intolerances (N) denotes dishes containing **NUTS**. If you would like more information about the ingredients used in the preparation of our menu items, before placing your order, please speak to a member of our staff who will be happy assist you.