

# Mother's Day Menu

## STARTERS

**Roasted Butternut Squash & Sage Soup** (GF)(VE)(DF)

**Smoked Salmon with Feta & Avocado Salad**

*With Grain Mustard Dressing & Olives* (GF)

**Sundried Tomato Arancini**

*With Petit Ratatouille, Smoked Parmesan, Olive & Garlic* (GF)

**"Prawn Star Martini"**

*With Avocado, Crab Crumpet & Spiced Pepper Chutney* (GFA)

**Chicken Liver & Foie Gras Pate**

*With Mini Caesar Salad & Toasted Brioche*

## MAINS

**Roast 28 Day Aged British Sirloin of Beef**

*With Goose Fat Potatoes & Yorkshire Pudding* (DFA)(GFA)

**Slow Cooked Lamb Shoulder**

*With Goose Fat Roast Potatoes, Honey Roast Roots & Yorkshire Pudding* (GFA)(DFA)

**Pan Fried Sea Bass**

*With Aioli Potato, Mussels, Garlic & Asparagus* (GF)

**Roast Breast & Comfit Leg Of Chicken**

*With Goose Fat Roast Potatoes & Yorkshire Pudding* (GFA)(DFA)

**Baked Nut Roast**

*With Roast Potatoes, Roast Roots & Cauliflower Cheese* (VE)(GF)(DF)

## DESSERTS

**The Rolo**

*Dark Chocolate & Salted caramel with Raspberry Sorbet* (GF)

**Pineapple Tart Tatin**

*With Coconut Ice Cream* (VE)

**Apple & Blackberry Bavarois**

*With Crumble, Cider Sorbet & Cinnamon Straw*

**Sticky Toffee Pudding**

*With Butterscotch Sauce & Vanilla Ice Cream*

**Selection of Ice Creams & Sorbets** (GF)(DF)

**Gluten Free (GF) | Gluten Free Alternative (GFA) | Dairy Free (DF)  
Dairy Free Alternative (DFA) | Vegan (VE)**