

GORSE HILL

Surrey

MOTHER'S DAY LUNCH MENU

Chef's Homemade Soup of The Day

Pea & Leek Soup, Lemon Dill Pesto GF DF NF VG

Chicken & Chorizo Arancini

Dressed Garden Leaves, Roasted Red Pepper & Tomato Ragout NF

Classic Prawn Cocktail

Tomato, Cucumber & Lemon Salad and Marie Rose Sauce GF DF NF

Cantaloupe & Arugula Salad

Cucumber, Vegan Feta & Maple Dijon Dressing GF DF NF VG

Slow Braised Blade of Beef

Triple Roast Potato, Thyme Baked Celeriac & Carrots,
Tender Stem Broccoli and Red Wine Jus GF DF NF

Chicken & Spinach Ballotine

Potato Mids, Seasonal Greens & Mushroom Cacciatore Sauce GF NF

Seared Cod Loin

Poached Egg, Bubble & Squeak Hash Potato,
Samphire and Lemon Beurre Blanc GF NF

Cauliflower Steak

Stir-Fried Korean Noodles and Asian Slaw GF DF NF VG

Belgian Dark Chocolate Cheesecake

Fruit Coulis, Strawberry and Micro Mint DF NF VG

Apple Tart Tatin

Vanilla Ice Cream and Seasonal Berries V

Eton Mess

Strawberry Jelly and Forest Fruit Compote GF NF

Trio of British Cheese

Grapes, Celery, Chutney and Crackers NF V GFO

2 courses for £38.00 per person | 3 courses for £42.00 per person

Prior to ordering, please advise of any dietary requirements or food allergens

V: Vegetarian VG: Vegan DF: Dairy Free NF: Nut Free GF: Gluten Free O: Option

Note: We cannot guarantee that dishes will not contain traces of nuts | Some items may change due to seasonality/availability