

“Mothers Day 2017”

Selection of warm home baked breads with seasoned butter

Starters

Penne pasta with roast tomato and Mediterranean vegetable, basil pesto, crumbled goat cheese and rocket

Grilled tandoori chicken on a Thai herb salad with roasted peanuts and chickpeas, mint yogurt dressing and spiced crispy red onion

Seafood and smoked salmon salad with cucumber and crème fraiche dressing

Crispy oriental beef with chili jam on cucumber, red pepper and mixed leaf salad with ‘mojito’ dressing

Tian of three melons set in Mango jelly with Pinacolada sorbet

Cream of Leek, Potato and white bean soup with home-baked bread

Main Course

All served with roasted potatoes and seasonal vegetables

Traditional roast beef (served pink) with Yorkshire pudding and ‘real’ beef gravy

Slow braised lamb shoulder on buttery mash with confit of parsnips and a mint and redcurrant sauce

Roast loin of pork with apricot and thyme stuffing, onion gravy and apple sauce

Poached supreme of chicken on a bubble and squeak with mushroom and tarragon chasseur sauce

Baked fillet of salmon on a crab , lemon and parsley mash, with crayfish, tomato and samphire sauce

Crispy pastry tart of butternut squash, mushroom, aubergine and peppers with sweet potato puree and smoked cheese sauce

Desserts

Warm bread and butter pudding with rum toffee sauce and vanilla ice-cream

Baked white chocolate, orange and passion fruit cheesecake with mixed berry compote

Eton mess with a combination of strawberries, whipped cream and meringue served with vanilla pod ice cream

Dark chocolate and Baileys parfait on raspberry and strawberry compote with Jaffa cake ice cream

Sticky toffee apple and sultana crumble with butterscotch sauce and lemon curd ice-cream

Selection of welsh and continental cheeses with red onion marmalade and biscuits

£ 22.95 per person

Children menu available at £6.95 to include a drink and activity pack