

MOTHERING SUNDAY

3-courses £24.95

<u>Starter</u>

Pea soup with bacon lardons and garlic oil (Vegan available)

Smoked salmon mousse with a cucumber salad, paprika and yogurt dressing and croutes (Gluten Free)

Chicken and ham hock terrine with toasted granary bread and apple cider chutney (Gluten Free available)

Fried squash, courgette ribbons, red onion and pomegranate salad (Gluten Free and Vegan)

Buttermilk chicken goujons with sweet chilli mayonnaise

Main Course

Rosemary and garlic marinated leg of lamb with roast potatoes, honey glazed carrots, braised red cabbage and a mint jus (Gluten Free)

Roast sirloin of beef with roast potatoes, honey glazed carrots, braised red cabbage, Yorkshire pudding and a red wine jus (Gluten Free available)

Lemon and thyme roasted chicken breast with buttered new potatoes, savoy cabbage and bacon (Gluten Free available and Dairy Free available)

Baked whole plaice with roasted beets, buttered peas and radishes with a lemon and basil dressing (Gluten Free)

Crushed swede, carrot and thyme wellington with pea puree, roasted red onion and spinach (**Vegan**)

Dessert

Chocolate ganache with honeycomb and honeycomb ice cream (Gluten Free)

Lavender panna-cotta with blood orange and pistachio (Gluten Free)

Lemon tart with berry and basil compote with white chocolate soil (Gluten Free)

Apply and blackberry crumble with Sheppy's cider custard (Gluten Free)

Espresso crème brûlée with salted caramel shortbread

PLEASE NOTIFY YOUR SERVER OF ALL DIETARY NEEDS AND ANY ALLERGIES BEFORE PLACING YOUR ORDER