



Mothers Day
19th March 2022. *Sittings @ 12noon, 3pm and 6pm.*
2 courses £24.95 3 courses 29.95

Chicken Liver & Brandy Parfait
with Cumberland Jelly & toasted Bloomsbury bread.

Trio of Melon with Grantham Gin Sorbet
on mixed leaves, dressed with raspberry vinegar.

Pan Seared Red Mullet Fillets
served on a salad of minted peas and broad beans.

Roasted Pepper & Plum Tomato Soup
With basil scented croutons & rosemary focaccia.

Roasted Leg of Local Lamb with a Honey & Mint Jus
with roast potatoes, Yorkshire pudding, gravy and traditional Sunday roast vegetables.

Salmon, Cod & Chorizo Stew
With cherry tomatoes and served in a filo pastry basket with
crushed new potatoes & tender-stem broccoli.

Roulade of Chicken Breast
filled with apricots and wrapped in parma ham. With boulangère potatoes
and a panache of vegetables & champagne sauce.

Honey Marinated Halloumi in Roasted Garlic Cream
Finished with a soy & sesame oil. Served upon spaghetti with fresh parmesan shavings.

Baileys Chocolate Trifle
with our homemade Brownie. Finished with a white chocolate ganache

Traditional Crème Brûlée
with homemade vanilla shortbread and honeycomb.

Strawberries & Cream Cheesecake
with French vanilla pod ice cream, dark chocolate sauce & a fresh berry compote.

