

Mother's Day Menu

Sunday 10th March 2024

Sittings at 12 noon, 2.30pm, 5pm, 7.30pm.



Homemade Ham Hock Terrine

Infused with fresh parsley and served upon dressed leaves, toasted Bloomsbury bread and whipped sea salt butter.

Homegrown Mint and Pea Soup

Topped with sour cream, served alongside toasted sour dough. (V)

Fresh Mussels

Cooked in white wine and garlic. Finished with double cream and served with warm bread.



Roasted Leg of Burghley Lamb

Studded with rosemary. Served with Yorkshire pudding, roast potatoes, parsnips, mash, carrots, peas, cauliflower cheese, balsamic red cabbage and gravy.

Soy and Haceby Honey Marinated Salmon

Served upon a Chinese vegetable and noodle stir fry, infused with hot and sour sauce. Topped with prawn crackers.

Breaded Crispy Chicken Fettucine Alfredo

Served upon pasta ribbons in a cream and parmesan sauce.

Goats Cheese Filled Portobello Mushroom

Oven baked and served upon a sweet potato mash. With locally sourced vegetables and a cranberry and port jus.



White Chocolate and Raspberry Blondie

Served upon crème anglaise and vanilla pod ice cream.

Mint and Dark Chocolate Cheesecake

Served upon a cherry coulis with chantilly cream and ice cream.

Apple and Gingerbread Grantham Gin Brûlée

Served with homemade short-bread and candied fruit.

Some dishes can be made gluten free and vegan. Please ask one of the team.

2 courses £25.95

3 courses £29.95