

# MOTHER'S DAY DINING MENU

*MUMS ENJOY A COMPLIMENTARY GLASS OF PINK PROSECCO ON US*

## STARTERS

Duck and champagne terrine  
*with framboise coulis, petite salad*

Char-grilled vegetable terrine (V, VE)  
*with red pepper coulis, balsamic salad*

Classic prawn cocktail  
*with avocado mousse and bread stick*

Cheddar and leek aumonière (V)  
*with cauliflower, roasted almonds and wild mushrooms*

## MAINS

British sirloin of beef  
*with red wine jus and Yorkshire pudding*

Chicken breast saltimbocca  
*filled with fresh sage, topped with Parma ham and a chicken demi-glace*

Salmon fillet  
*with citrus hollandaise sauce*

Vegan nut roast (V, VE)  
*with wild mushroom and honey roasted apple chutney*

### Accompaniments:

mashed potatoes, roasted potatoes, cauliflower cheese gratin, selection of seasonal vegetables

## DESSERTS

Chocolate fondant  
*vanilla ice-cream and raspberry coulis*

Lemon secret  
*meringue flakes, cactus and lime sorbet*

Caramel crème brûlée

Selection of French and British cheeses  
chutney and savoury biscuits

## TEA, COFFEE AND PETIT FOURS

● TWO COURSES £29.50 ● THREE COURSES £34.50

V Vegetarian VE Vegan H Healthy GF Gluten Free

All our food is prepared in a kitchen where some of the below listed allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.

All prices include VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to the final bill.