

# Mother's Day

Sunday 31st March 2019



Butternut Squash & Coriander Soup (v) (Gf – Gf Bread)  
Ham Hock Terrine, Plum Chutney & Melba Toast  
Stirrups Classic Prawn Cocktail  
Confit Duck Salad with a Lime & Ginger Thai Dressing (Gf)  
Tomato, Mozzarella & Basil Stack with Balsamic Glaze (v)

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Traditional Roast Sirloin of Hampshire Beef with Yorkshire Pudding  
Roast Berkshire Leg of Lamb with Garlic & Rosemary (Gf)  
Roast Dorset Chicken with a Honey & Thyme Glaze (Gf)  
Roast Salmon Supreme, Saffron Fondant Potato, Baby Fennel &  
a Beurre Blanc (Gf)  
Three Nuts Roast Patty, Sauté Mushrooms, Potato Boulangeres & Salsa  
Verde (ve)(Gf)

*(All Roasts are served with Chef's selection of Seasonal Vegetables, Roast Potatoes & Traditional Roast Gravy)*

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Lemon Posset with Poached Berries & Biscotti (v) (Gf – no Biscotti)  
Passion Fruit Crème Brulée with Shortbread  
Milk Chocolate & Orange Tart with Orange Compôte (v)  
Selection of Ice Cream & Sorbet (v) (Gf – no Biscuit)  
Platter of British Cheeses served with Biscuits\* (£3 Supplement)  
(\*Can be chosen as extra course at a supplement of £7.50 pp)

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Coffee & Mints

Price **£34.00 pp**  
Children under 10: **£16.50**  
Children under 5: **£8.50**

All prices include VAT at the prevailing rate.

If you have any dietary requirements, please inform our Banqueting Team when pre-ordering. Some dishes can be made Gluten Free by the removal of one element of the dish such as bread. (v) = Vegetarian (ve) – Vegan (Gf) = Gluten Free