

Mother's Day

Sunday 22nd March 2020



Homemade Classic Tomato Soup (v) (Gf – Gf Bread)
Stirrups Prawn Cocktail with Homemade Whisky Marie Rose Sauce (G/f)
Roast Vegetable Tart with Balsamic Glaze (ve)
Chicken & Pork Terrine served with Apple Chutney & Artisan Bread
(G/f with G/f Bread)

Traditional Roast Sirloin of Hereford Beef with Yorkshire Pudding
Roast Berkshire Leg of Lamb with Garlic & Green Herbs (Gf)
Confit Duck Leg, Red Cabbage, Roasted Vegetables & Potatoes (G/f)
Pan Roast Seabass, Potato Cake, Market Vegetables with a
a Cream & Cheddar Sauce (G/f)
Root Vegetable Gratin with Side Salad (ve)

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

Simple Spiced Marmalade Brioche Bread & Butter Pudding (v)
White Chocolate Cheesecake with Seasonal Berry Coulis
Homemade Lemon Posset with Ginger Biscuit (v)
Selection of Ice Cream & Sorbet (v) (Gf – no Biscuit) (Sorbet – (ve)
Platter of British Cheeses served with Biscuits* (£3 Supplement)
(*Can be chosen as extra course at a supplement of £7.50 pp)

Coffee & Mints

Price **£34.50 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