

MOTHER'S DAY LUNCH MENU

Asparagus and Leek Soup

Finished with cream

Salmon Wrapped in Smoked Salmon

Roasted cherry tomato compote, watercress cream

Rustic Salad

Warm poached egg, parma ham, croutons, tomato, pimento, caesar dressing

Confit Belly Pork

Glazed with honey and mustard, cheese and spring onion mash, cider cream sauce

Pressed Stilton and Port Terrine, Warm Breaded Camembert

Plouche of leaves, shallot and red wine chutney

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Fillet of Sea Bass

Tomato and parsley cream sauce

Baked Cod with a Herb Crumb

Watercress cream sauce

Pan Fried Chicken Supreme

Filled with a sage and onion stuffing, shallot sauce

Roast English Sirloin of Beef

Yorkshire pudding, red wine jus

Navarin of Lamb

Slowly cooked in a red wine sauce with mash potato, buttered courgettes, macedoine of vegetables, garlic croute

Asparagus, Leek, Broccoli and Mushroom Tartlet

Cooked in a white wine cream, glazed with brie with a vine tomato sauce

All with Roast Potatoes, Roast Parsnips, Panache of Vegetables and Cauliflower Mornay

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Apple and Pear Crumble

With custard

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

Trio of Chocolate

White chocolate torte, warm chocolate brownie coated in a rich dark chocolate sauce and vanilla chocolate chip ice cream

Crème Brulee

Elderflower and Gooseberry Syllabub

Toasted almonds, crushed meringue

Dorset Blue Vinny, Truckle Cheddar, Camembert

Fruit chutney, cheese biscuits

2 Courses £21.50 3 Courses £27.00