

## MOTHERING SUNDAY LUNCH 30<sup>TH</sup> MARCH 2025

### TO START

**BROCCOLI AND CHEDDAR SOUP**  
served with a cheese and chive scone (V)  
*(GF, DF & VG adaption available on request only)*

**HAM HOCK TERRINE**  
served with a carrot jam and pea shoot salad (GF, DF)

**PRAWN COCKTAIL**  
served with shredded lettuce, Marie Rose sauce and buttered bread (DF)  
*(GF adaption available on request only)*

**DEEP FRIED PANKO BREADED BRIE**  
served with spiced tomato chutney and mixed leaves (V)  
*(GF adaption available on request only)*

### MAIN COURSE

**ROAST TOP SIDE OF BEEF**  
served with roast potatoes, Yorkshire pudding, seasonal vegetables and a red wine jus (DF)  
*(GF adaption available on request only)*

**PAN SEARED CHICKEN SUPREME**  
marinated with lemon and thyme served with roast potatoes, apricot stuffing, seasonal vegetables  
and a thyme jus (DF)  
*(GF adaption available on request only)*

**HERB CRUSTED FILLET OF COD**  
served with new potatoes, seasonal vegetables and a Chapel Down white wine sauce

**HARISSA ROASTED CAULIFLOWER STEAK**  
served with roasted new potatoes, seasonal vegetables and salsa Verdi (GF, DF, V, VG)

### DESSERT

**MINT CHOCOLATE FONDANT**  
served with mint choc chip ice cream (GF, V)

**STRAWBERRY CHEESECAKE**  
served with whipped vanilla mascarpone and berry compote (V)

**LEMON POSSET TART**  
served with a Chantilly cream and a raspberry coulis (V)

**VEGAN CHOCOLATE BROWNIE**  
with chocolate ice cream (GF, DF, V, VG)

### COFFEE & PETIT FOURS

**£39.50 PER ADULT**

DF – DAIRY FREE    GF – GLUTEN FREE    V – VEGETARIAN    VG – VEGAN