<u>Mother's Day</u> Lunch Menu

Starters

Cream of Cauliflower Soup (V)

with smoked paprika oil & Kentish blue cheese beignet

Smoked Chicken and Crispy Pancetta (GF, DF)

with a chive & potato salad and a sweetcorn puree

Gin & Juniper Lemon Cured Salmon Gravlax (DF)

with a cucumber salad & pickled radish, sat on a toasted ciabatta

Panko Breaded Deep Fried Goats Cheese (V)

with a grape chutney, balsamic & honey glaze and rocket salad

Mains

Roasted Mustard & Thyme Topside of Beef

with roasted potatoes, homemade yorkshire pudding, seasonal vegetables and a red wine jus

Roasted Chicken Supreme with Sage & Onion Stuffing

with seasonal vegetables, roasted potatoes and a sage jus

Pan Fried Seabass

with lemon & sundried tomato cous-cous, copper dill butter and crusted

new potatoes

Beetroot & Red Onion Tart (V)

with a goat's cheese crumb and confit cherry tomatoes.

Desserts

Lemon Posset (V, GF) with Chantilly cream & a shortbread biscuit **Double Chocolate Brownie** (V)

served with vanilla ice cream

Traditional Tiramisu (V)

with chocolate sauce

Section of English and Continental Cheese

served with biscuits, celery and grapes

D.F – Dairy Free G.F – Gluten Free V – Vegetarian Vg - Vegan Some of the menu can be adapted for intolerances. Please ask for further details