

# Mothers Day Menu - 15th March

## Wild Garlic & Potato Soup

Smoked bacon crumb, chive oil, crispy onion

## Whipped Goat's Cheese & Feta

Roasted beetroot, candied walnuts, aged balsamic

## Mini Fish Pie Gratin

Cod, smoked haddock & prawns, leek, dill, cheddar mash



## Slow-Roasted Rump of Welsh Beef

Yorkshire pudding, roasted garlic & rosemary potatoes, seasonal vegetables, rich beef gravy

## Confit Lamb Shoulder

Creamy mash, spring vegetable ragout, rosemary & garlic jus

## Pan-Roasted Seabass

Crushed new potatoes, spring greens, lemon butter sauce

## Chestnut, Mushroom & Nut Roast (V)

Yorkshire pudding, roasted garlic & rosemary potatoes, seasonal vegetables, rich vegetarian gravy



## Warm Bakewell Tart

Clotted cream ice cream, crème anglaise

## Sticky Toffee Pudding

Toffee sauce, vanilla double cream

## Spring Berry Eton Mess

Fresh berries, Meringue, Chantilly cream, raspberry & elderflower syrup



2 course £34.95 | 3 course £39.95 | Under 12's – 2 course £21.00

