

Mother's Day Lunch Menu

Three Course Lunch £42.50 per person

Childrens menu available

Please advise us of any food allergies or specific dietary requirements before ordering

All dishes marked with (gf) either are or can be adapted to gluten free

(v)-vegetarian (vg)-vegan

STARTER

(vg) Roasted red pepper & tomato soup (gf)

The 'Blue Strawberry' Salad: king prawns, grilled cured bacon, Stilton, roasted cashew nuts, crisp croutons, dressed mixed leaves (gf) (vegan version available)

Homemade chicken liver pate: redcurrant jelly topping, red onion jam, focaccia (gf)

Salt & pepper squid: garlic mayo dip

Crayfish tail & prawns seafood cocktail: topped with King prawn, Marie Rose sauce (gf)

Seafood platter: smoked salmon, salmon gravadlax, King prawns, mackerel pate,

£3 supplement

Grilled ½ lobster: garlic & herb butter, mixed salad (gf)

£8 supplement

(v) Three cheese glazed mushrooms: toasted brioche

(vg) Mushroom & garlic pate: toasted focaccia (vegan bread available) (gf)

Garlic & chili king prawns: parsley & lemon (gf)

MAIN COURSE

Roast Sirloin of Scottish beef: cooked to your liking, Yorkshire pudding (gf)

Roast turkey: baby chipolata, sausage meat stuffing, Yorkshire pudding (gf)

Steak & mushroom shortcrust pastry pie: mashed potato

Lamb rump (served pink): creamy mash, red wine jus (gf)

Slow roasted belly of pork: sage & sausage stuffing, crispy crackling & red wine jus (gf)

Fillet of salmon in filo: crushed new potatoes & saffron lobster cream

Grilled ½ lobster: garlic & herbs, mixed salad, frites (gf)

£5 supplement

(vg) Tart tatin: Mediterranean vegetables & sun blushed tomatoes, baked in open puff pastry, glazed with

Vegan applewood cheese & served with Italian tomato sauce & sauteed potatoes (gf)

(vg) Mushroom & cashew nut wellington: new potatoes & vegan gravy

Main courses, where applicable, served with roast potatoes & fresh vegetables.

DESSERT

Please note: - if a brought in celebration cake is consumed instead of dessert, a "cakage" charge of £2 per person

(v) Crème brulee: homemade biscuit (gf)

(v) Pavlova: mixed berry compote, Chantilly cream (gf)

(v) Lemon mousse: swirled with raspberries (gf)

(v) Vanilla cheesecake: strawberry compote

(v) Sticky toffee pudding: custard or ice cream - gf available

(vg) Chocolate brownie: chocolate sauce, vegan ice cream - gf available

(v) Selection of ice creams & sorbets (gf)

Cheeseboard: trio of British cheeses to share with red onion jam & crackers

£2 supplement

For your convenience a suggested gratuity of 12.5% will be added to your bill for the benefit of serving & other staff