



MOTHERING SUNDAY 2024

TO START

Roasted Cauliflower with Harissa (ve, gf)
Radish, pea shoots, cress, vegan harissa mayo (298cal)

Chicken Liver Parfait (gfo)
Red onion chutney, melba toast (481cal)

White Tower Prawn Cocktail (gfo)
Marie Rose, lemon wedge, brown bread (625cal)

Aubergine Tempura (ve, gf)
Rocket, sweet chilli (332cal)

Cream of Broccoli & Stilton Soup
Warm crusty bread (300cal)

CHAMPAGNE SORBET (VE, GF)

ENTRÉE

All mains are accompanied by the chef's selection of seasonal buttered vegetables, cauliflower cheese & thyme roasted potatoes

Roast Sirloin of Beef (gfo)
Yorkshire pudding, red wine reduction (930cal)

Spinach, Sundried Tomato & Mature Cheese Filo Parcel (ve)
Fondant potato, tomato & basil sauce (832cal)

Oven Baked Salmon (gf)
Dill, brown shrimp & white wine sauce (792cal)

Pan Seared Chicken Breast (gfo)
Yorkshire pudding, sage & onion stuffing, onion gravy (552cal)

Chargrilled Trio of Lamb Cutlets (gfo)
Yorkshire pudding, redcurrant & rosemary sauce (817cal)

DESSERT

Mixed Fruit Crème Brûlée (gfo)
Shortbread biscuit (336cal)

Sticky Toffee Pudding (v)
Butterscotch, vanilla ice cream (362cal)

Baked Vanilla Cheesecake (v)
Raspberry coulis, vanilla ice cream (474cal)

Chocolate Orange Tart (ve, gf)
Raspberry sorbet (267cal)

VANILLA FUDGE & FRESHLY GROUND ATKINSON'S CAFETIÈRE OR TEA FORTÉ

4 Courses & Coffee

£36.95 per person

(ve) Vegan, (gf) Gluten free, (gfo) Gluten free option available

Children's menu available for guests aged 12 and under