

Mother's Day Menu



Starters

Celeriac, Parsnip and Potato Soup (*GF/*VE)
Topped with crème fraîche and served with warm crusty bread

Classic Prawn Cocktail (*GF)
Served with avocado and Marie Rose sauce

Vegetable Medley of Mixed Tempura with Tzatziki Dip (*GF/*VE)

Ham Hock Terrine with Sheppy's Gold Medal Chutney and Toast (*GF)

Main Courses

Slow Cooked West Country Belly Pork (GF)
Topped with crispy crackling served with cider and apple jus

Roast Strip Loin of Beef (*GF)
Served with Yorkshire pudding and beef gravy

Roast Chicken

Served with sage and onion stuffing, pigs in blankets and chicken gravy

Fillet of Seabass (GF)
Served with new potatoes, samphire and tender stem broccoli with a lemon butter and caper sauce

Roasted Vegetables with Herbs and Feta Wellington (VE)
Served with celeriac puree and gravy

All roasts served with herb and garlic roasted potatoes, seasonal vegetables and rich gravy

Extras

Cauliflower cheese	£3.95
Yorkshire pudding	£1.00

Desserts

White Chocolate and Raspberry Brioche Bread and Butter Pudding
Served with crème Anglaise

Lemon Tart (GF)
Topped with Italian meringue and lemon cream sauce

Blueberry Baked Cheesecake
Served with raspberry coulis

Selection of Ice Creams

2 courses £32.50

3 courses £39.50