

Mother's Day Menu

STARTERS

Slow Roasted Tomato Soup

With parmesan & chive beignet
and almond pesto

[V] [VEO] [GF]

Poached Salmon

With horseradish potato salad,
caperberries and watercress

MAINS

Half Rotisserie Chicken

With apricot & pine nut stuffing,
fire-cooked vegetables, crisp
roasties and proper gravy

[GFO]

Fire Cooked Beef Rump

With Yorkshire pudding, fire-
cooked vegetables, crisp roasties
and proper gravy

[GFO]

Pan-Fried Sea Bass

With saffron potatoes, tenderstem
broccoli and tarragon & white
grape cream sauce

[GF]

Mrs R's Cheese & Onion Pie

With fire-cooked vegetables, crisp
roasties and red wine gravy

[V] [VEO]

DESSERTS

Strawberry Cream Tart

With whipped vanilla cream and
strawberry glaze [V]

Chocolate Orange Cheesecake

With double cream

[VEO] [GFO]

[V] VEGETARIAN | [VO] VEGETARIAN OPTION AVAILABLE | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

£49 per person
THREE COURSES