

Mothering Sunday Menu

Sunday 18 March 2012



Tables available at 12pm, 1.30pm, 3pm

£23 per person

(£15.50 for under 12's)

£5 deposit per person required

Starters

Home made celeriac & apple soup (V)

Chicken liver parfait, date & apple chutney, toasted brioche

Thai spiced crab cake, oriental salad, crispy squid

Fan of galia melon, plum sorbet (V)

Air dried beef & goats cheese salad, rocket, walnut dressing

Mains

Roast sirloin of Shropshire beef, Yorkshire pudding, roast potatoes

Roast loin of Shropshire pork, sage & onion seasoning, roast potatoes

Supreme of free range chicken, truffle mash, red wine sauce

Fillet of Silver hake, lemon butter sauce, new potatoes

Wild mushroom, spinach & leek tagliatelle, parmesan shavings, truffle oil (V)

Served with seasonal vegetables

Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Orange crème brûlée, vanilla shortbread

Dark chocolate tart, pistachio ice cream, chocolate jelly

September Organic ice-creams & home made sorbets, brandy snap basket

Plate of 3 local cheeses, biscuits, fruit chutney

(V) Vegetarian

Most dishes can be adapted for children - Some dishes may contain nuts, please ask!

All dishes are prepared and cooked to order. We request your understanding for time delays that may occur.

Please ask about special diets and allergies. Price includes VAT and does not include service.

