

Mother's Day

£29.95 per person // Under 12's £15.00 & Under 3's with our compliments

STARTERS

Cream of Mushroom Soup (GF/V)

Tarragon oil – crème fraîche

Ham Hock Terrine (GF)

Pickles – watercress – sourdough

Cold Smoked Salmon (GF)

Braised fennel – orange – dill oil

Crab on Toast (GF)

Apple – lemon – crispy chicken skin

Parmesan Arancini (V)

Red pepper puree – rocket – balsamic

MAINS

Leg of Walton Lodge Lamb (GF)

Duck fat roast potatoes – braised red cabbage – roast root vegetables – pan gravy

Roast Sirloin of Walton Lodge Beef (GF)

Duck fat roast potatoes – roast root vegetables – Yorkshire pudding – pan gravy

Shellfish Bouillabaisse (GF)

Mussels – prawns – squid – potato – saffron aioli

Butternut Squash Risotto (GF/V)

Goats cheese – crispy rocket – pumpkin seeds

Pan Roast Sea Bream (GF)

Lemon and dill crushed new potatoes – tender stem broccoli – chive cream sauce

DESSERTS

Vanilla Rice Pudding (GF)

Berry compote – shortbread crumb

Dark Chocolate Mousse (GF)

Orange syrup – orange tuille

Raspberry Cheesecake

Raspberry sorbet – freeze dried raspberries

Selection of British cheese and biscuits (GF)

House chutney – grapes – celery

Selection of ice creams and sorbets (GF)

(V) Vegetarian (VG) Vegan (GF) Gluten Free (*) Can Be Gluten Free If Required (**) Can Be Vegan If Required

If you are at all concerned with any allergens within our food, please ask a member of our team