

# The Mothering Sunday Menu

Sunday 31st March 2019

## Cream of Celeriac & Apple Soup (v)

apple pearls  
celeriac crisps

## Smoked Mackerel Rillettes

dill pickled cucumber  
melba toast

## Goats' Cheese Bon Bons (v)

sun dried tomato & red pepper chutney, wild rocket,  
pesto & balsamic

## Pressed Chicken, Ham & Leek Terrine

gooseberry & nettle relish

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## Roast Sirloin of Grass Fed Beef

homemade yorkshire pudding, creamed potatoes  
red wine reduction

## Steamed Fillet of Salmon

dill crushed new potatoes, asparagus,  
red onion hollandaise

## Chargrilled Lemon & Thyme Chicken Breast

boulangère potatoes  
thyme jus

## Roast Leg of Welsh Lamb

creamd potatoes  
rosemary & red currant jus

## Asparagus, Mushroom, Spinach & Blue Cheese Tartlet (v)

buttered new potatoes  
stilton cream

*all main courses will be accompanied with a selection of seasonal vegetables and roast potatoes*

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## Dark Chocolate & Salted Caramel Mousse

honeycomb  
vanilla chantilly

## Warm Peach, Raspberry & Almond Tart

raspberry coulis  
clotted cream ice cream

## Trio of Ice Cream & Sorbet

devon toffee ice cream, vanilla ice cream  
and blackcurrant sorbet

## The Jockey's British Cheese Board

british brie, stilton & single gloucester  
served with spiced pear chutney, quince jelly & organic artisan crisp breads & oatcakes

2 courses £23.95 | 3 courses £28.95

children aged under 10 years - half price

