

# **Mothering Sunday** **Luncheon**

**Cream of Field Mushroom & Tarragon Soup Drizzled with Truffle Oil**

**Grilled Goats Cheese on Tapenade Crouton  
with Toasted Pine Nuts, Basil & Plum Tomato Carpaccio**

**Smoked Mackerel & Horseradish Terrine  
with Grain Mustard Yoghurt & Spring Salad Leaves**

**Potted Prawn Marie Rose with Pearls of Honey Dew Melon & Salad Mache**

**Caesar Salad with Grilled Globe Artichokes, Cherry Tomatoes' & Mixed Olives**

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**Traditional Roast Sirloin of Beef Served with Yorkshire Pudding & Meat Juices**

**Honey Roast Loin of Pork with Sage & Chestnut Seasoning  
Crackling, Apple Puree & Gravy**

**Chicken Breast Wrapped in Bacon on a Mushrooms & Thyme Sauce**

**Cod Fillet Baked with Pesto & Soft Herb Bread Crust on a Tomato Fondue Sauce**

**Pea, Broad Bean & Wild Mushroom Risotto Tart, Watercress & Spinach Sauce**

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**Coconut Pannacotta with Pineapple Carpaccio & Kiwi Fruit**

**Warm Apricot & Almond Tart with Vanilla Ice Cream & Anglaise Sauce**

**Baked Crème Caramel with Shortbread Biscuit & Marinated Strawberries**

**Dark Chocolate Truffle Cake with Chocolate & Mint Ice Cream & Chocolate Sauce**

**Selection of Cheese with Chutney & Wafers  
(Supplement £3.50)**

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**Coffee & Fudge**

**£22.50 per person, children under 10 years £11.25**