

Mother's Day Menu

TO START

Roasted Leek & Potato Soup

Accompanied with a warm mini loaf (V) (GF)

Prawn and Crab Cocktail

*Confit Tomato, Bloody Marie, Marie Rose, smoked Paprika,
Rye Bread and smoked salt whipped butter (GF)*

Chicken Liver Pate

*Braised Shallot, red Onion Ale Chutney, herb Butter and
toasted Rye Bread (GF)*

Tomato Carpaccio

*Goats Cheese Mousse, candied Pistachios, roasted Figs,
Pesto and Basil Oil (V) (GF)*

MAINS

28 day old Striploin of Beef

*Duck fat seasoned roast Potatoes, buttery Mash, panache of seasonal Vegetables,
half roasted Carrot, honey Parsnip, Yorkshire Pudding topped with redcurrant gravy*

Lamb Shank

*Red wine braised Lamb Shank, rosemary Mash, roasted roots, buttered Kale & Leeks
served with a pan Jus (GF)*

Honey Glazed Roast Ham

*Herb buttered roasted Potatoes, seasonal panache of Vegetables, crispy Leek
and Mustard Cream sauce to finish*

Lemon Parmesan Seabass

*Lemon Parmesan crusted Seabass fillet, sauté pomme lyonnaise potatoes, Crab
Chorizo butter and Bearnaise Caper sauce*

Lightly Spiced Nut Roast

*Lentil Ragout, mild Chilli siracha Oil, toasted Cashews, crispy Onions and
crispy Kale*

TO FINISH

Sticky Toffee Pudding

*Toffee sauce, Vanilla Ice Cream, Brûlée Banana, Toffee Crumb
and Creme Anglaise*

Apple and Winter Fruit Crumble

Served with pouring Cream, Custard or Vanilla Ice Cream

Chocolate Brownie

Chocolate Soil, Chocolate Sauce served with Custard or Ice Cream

Cheese & Biscuits

*5 choices of Lincolnshire Cheeses, chilled Grapes, Celery pieces, sliced Apple,
in house made Apple & Grape Chutney, Artisan Biscuits and whipped Butter*

2 courses £19.95 - 3 courses £23.95

