

MOTHER'S DAY LUNCH SUNDAY 22 MARCH 2020

STARTER

(by pre-order)

Bleiker's traditional tea smoked salmon red pepper emulsion & fresh water prawns, lemon jell (qf)

Pea & shallot tortellini white wine reduction sauce, spinach, sun-blush tomato compote (v)

Chicken liver & smoked bacon pâté confit wild mushroom, caramelised onion puree, olive oil dressing (gf)

Roasted red pepper & plum tomato soup with basil pesto crostini (V)

MAIN COURSE

(by pre-order)

All served with:

roast potatoes, minted new potatoes cauliflower cheese, medley of green vegetables, roast roots

Carvery

Rosemary roast turkey, thyme stuffing & chipolata Sirloin of beef, homemade Yorkshire pudding Caramel glazed gammon

Seafood

Filo wrapped smoked haddock and salmon parcel with saute leeks and charred asparagus

Vegetarian

Chestnut, cranberry & tuscan vegetable pie, red wine jus (v)

Vegan

Savoy cabbage & chestnut parcel, cranberry & tuscan vegetables, vegan jus (Vg/Gf)

DESSERTS FROM THE BUFFET

UNDER 12s MENU

(please choose one main meal per child)

Chunky fish goujons & chips peas/beans Chicken nuggets, chips and beans/peas Tomato pasta with cheese Mini roast carvery

Chocolate brownie, ice cream and fudge sauce

Orange squash

If you would like any information about the allergens in our food please ask a member of the team

THREE COURSE CARVERY 24.95 UNDER-12'S 12.00

12.00-15.15 Children's Corner:
Disco, face painting, colouring
12.00 Arrivals & bar opens
12.30-14.30 Lunch is served (approx)
17.00 Departure

