



# MOTHER'S DAY MENU

## STARTERS

Choice of two homemade soups

Asparagus Salad with soft boiled egg, parmesan & chive hollandaise (e) (d)

Chargrilled apricots with candied pecans & goat's cheese (d) (n)

Salmon & prawn fishcake with lime, basil, coconut yoghurt (sh) (f) (g) (d)

## MAIN COURSES

### **Roast rump of Scottish lamb**

with rosemary potato, roasted carrot, garden pea and jus (d) (s)

### **Pan seared Cod**

with white beans, caper, spinach & scallion cream (f) (d)

### **Roast chicken**

with parmesan pave, wild garlic and almond pesto & tomato confit (d)  
(n)

### **Harissa baked cauliflower**

with roasted chickpea, feta & tahini dressing (ses) (d)

### **Sunday only: Sunday roast**

with a choice of chicken or beef (£3 supplement), thyme roast potato,  
seasonal vegetables, Yorkshire pudding and gravy (d) (g) (e)

## DESSERTS

Chocolate & hazelnut cheesecake with Chantilly cream (g) (d) (n)

White chocolate mousse with poached rhubarb & honey infused  
oats (d) (g) (e)

Treacle tart with clotted cream & treacle sauce (g) (d) (e)

Strawberry pavlova (d) (e)

2 courses - £28pp

3 courses - £32pp





# MOTHER'S DAY AFTERNOON TEA MENU

£28.00PP

## SELECTION OF FRESHLY FILLED SANDWICHES

Coronation chicken  
Cheddar & tomato chutney  
Egg mayo & pea shoot

GOAT'S CHEESE & BEETROOT QUICHE  
MOZZARELLA & PESTO PINWHEEL  
RED ONION SAUSAGE ROLL

## SCONES WITH CLOTTED CREAM & JAM

White chocolate & raspberry  
Plain

## SWEET TREATS

Victoria sponge  
Salted caramel macaron  
Coffee & walnut brownie  
Lemon madelaine  
Strawberry tart

