



# MOTHER'S DAY

## menu

### STARTERS

French Onion Soup, with Cheese on Toast

Crispy Peking Duck Bon Bons, Plum & Star Anise Coulis, Duck Scratchings

Harissa & Lime Hummus, Za'atar, Tomato & Chilli Relish, Flatbread, Olive Oil

Salt & Pepper Squid, Lemongrass & Ginger Sweet Pickled Daikon, Carrot & Cucumber, Soy, Chilli & Lime Dipping Sauce

Dorset Crab Parfait, topped with Scottish Smoked Salmon & Atlantic Prawns, Mixed Leaves, Marie Rose Sauce & Toasted Bloomer

Sauteed Chestnut Mushroom Gratin,  
Pinot Grigio Cream Sauce, Melted French Brie, Rocket & Garlic Toast

### ROASTS

**28 Day Dry Aged English Rump of Beef**

**Garlic and Herb Roasted Hampshire Pork Loin, Crackling & Apple Sauce**

**Roasted Half Free-Range Chicken & Chipolatas**

**Vegan Nut Roast, Rich Vegan Gravy**

*All served with Roast Potatoes, Yorkshire Pudding, Honey Glazed Root Vegetables, Seasonal Vegetables & Rich Red Wine Gravy*



### MAINS

**Pan Fried Fillets of Seabass**

Chilli & Garlic Crushed New Potatoes, Sauteed Tenderstem Broccoli, White Wine, Fresh Herb & Atlantic Prawn Veloute

**Thai Roasted Vegetable Red Curry**

Coconut, Star Anise, Ginger, Lemongrass, Coriander & Chilli Sauce, Sticky Jasmine Rice

**Seafood Linguine**

Sauteed King Prawns, Scottish Salmon, Clams & Shetland Mussels Garlic, Chilli, White Wine, Saffron & Tomato Cream Sauce, Baby Spinach & Parmesan

**Crispy Peking Duck Salad**

Watercress, Spring Onion, Carrots, Mooli, Sesame Seeds, Asian Dressing, Sticky Plum Sauce

**Pan Roasted Crisp Skin Chicken Supreme**

Garlic & Thyme Fondant Potato, Sauteed Spinach, Pink Paris Mushroom & Truffle Cream Sauce

### DESSERTS

**Sticky Toffee Pudding, Caramel Sauce, Vanilla Bean Ice Cream**

**Warm Raspberry Bakewell Tart, Raspberry Ripple Ice Cream**

**Warm Chocolate Brownie, Salted Caramel Ice Cream, Belgium Chocolate Sauce**

**Honeycomb Ice Cream, Double Chocolate Cookie, Chocolate Sauce**

**Vegan Chocolate Brownie, Vegan Salted Caramel Ice Cream, Raspberry Coulis**

**Warm Belgium Waffle, Clotted Cream Vanilla Ice Cream, Fresh Strawberries, Chocolate Sauce**

**£30pp 2 course**  
**£35pp 3 course**

