

Mother's Day Sunday Lunch

3 COURSES £17.95

Starter

Cream of leek and potato soup with snipped chives

Smoked salmon and prawn salad with Marie Rose sauce

Three melon cocktail, wild rocket leaf and Cointreau syrup

Sautéed mushroom in a peppercorn and blue cheese sauce

Main Course

Traditional slow-roasted grand reserve of beef with a rich meat juice gravy

Charlie Hird's slow-roasted rare breed pork with an apple infused gravy

Roasted breast of chicken supreme with roast pan gravy

All the above are served with Yorkshire puddings, roast and mash potato and a selection of market vegetables

Pan-fried seabass on Mediterranean vegetables with a tarragon sauce

Macaroni pasta, Berlotti beans and green peas served in a Béchamel sauce (v)

Dessert

Ice-cream (vanilla, strawberry or chocolate)

Caramel chocolate brownie

Strawberry tart with Chantilly cream or vanilla ice-cream

Cheese board