



Mothering Sunday

18 March 2012

2 Seatings are offered 12 noon – 12.45 or 3.00 – 3.45

STARTERS

Dressed Poached Salmon
on chive French toast

Cream of Cauliflower Soup (v)
truffle oil, homemade bread

Somerset Brie Baked in Filo Pastry (v)
citrus & pumpkin seed salad

Pulled Pork Pâté with Apple & Mustard Seed Tarte Tatin

Smoked Bacon & Stilton Risotto
on a garlic field mushroom

MAIN COURSES

Roasted Sirloin of English Beef
homemade Yorkshire pudding

Roasted Breast Quarter of Chicken with Tarragon Sauce
both served with roast potatoes & a medley of vegetables

Mixed Bean Bourguignon Vol au Vent (v)
champ potato

Fillets of Sea Bass
warm niçoise salad

Rolled Braised Breast of Lamb
tomato fondue, aubergine & potato galette

DESSERTS

Trio of Profiteroles
vanilla, raspberry & coffee cream fillings, hot chocolate sauce

Brioche Bread & Butter Pudding with Apricots
custard

Rhubarb, Almond & Mascarpone Trifle

Forest Fruit Pavlova

Adults: £25.95

Children 5 to 12: £17.95

Please return your menu choices no later than Monday 12 March

A discretionary 10% service charge will be added to the bill. This is distributed to all staff that have assisted in providing you and your guests with service
Booking deposit of £10.00 per person