



Mothering Sunday Luncheon, Sunday 11th March, 2018

Food served from 12.00pm – 2.30pm – RESERVATIONS ESSENTIAL

£25.50 per person & £13.95 for children under 12

STARTERS

Cream of Asparagus soup served with croutons and Artisan crusty bread (V)

Stilton, Port & walnut pate served with a salad garnish & brown bread & butter (V)

Butterfly breaded king prawns served on mixed leaves with garlic mayonnaise

Tempura battered vegetables served with a sweet chilli dipping sauce (V)

Grilled Halloumi cheese served on a bed of rocket & Moroccan cous cous and drizzled with a lemon & olive oil dressing

Spiced onion & chickpea falafels served with mixed leaves and a smoked chipotle mayonnaise (V)

MAIN COURSES

Roast Aberdeen Angus topside of beef with Yorkshire pudding, Maris Piper roast potatoes, seasonal vegetables & beef & red wine gravy

Locally reared Roast Turkey breast meat with Apricot & sage stuffing, sausage & bacon rolls, Maris Piper roast potatoes, seasonal vegetables & turkey gravy

Roast Southdown leg of lamb served with mint sauce, Yorkshire pudding, Maris Piper roast potatoes, fresh seasonal vegetables and redcurrant & rosemary gravy

Pan-fried salmon fillet served with an asparagus & prawn sauce, Dauphinoise potatoes & fresh vegetables

Mushroom, pumpkin seed, sweet potato & pine nut patties with sundried tomato, chilli & mushroom sauce, served with a selection of fresh seasonal vegetables and Maris Piper roast potatoes (V)

Brie & beetroot tart in a chive & thyme pastry served with a fresh seasonal salad & buttered new potatoes (V)

DESSERTS

Kentish Apple & rhubarb crumble served with custard

Chilled lemon tart served with Rhodda's Cornish clotted cream

Raspberry & white chocolate meringue roulade served with fresh double cream

A medley of honeycomb ice cream with home made toffee sauce

Rich salted caramel chocolate brownie with a dark chocolate coulis and Vanilla ice cream (GF)

Freshly brewed filter coffee with milk or cream and after dinner mints

All prices include VAT at 20%

Service is at your discretion. All gratuities are shared equally among the staff