



# **Mothering Sunday Luncheon, Sunday 31st March, 2019**

Food served from 12.00pm – 2.30pm – RESERVATIONS ESSENTIAL

£27.00 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)
- Chicken liver & Cognac pate served with granary toast and onion & caraway seed chutney
- Butterfly breaded king prawns served on mixed leaves with garlic mayonnaise
- Tempura battered vegetables served with a sweet chilli dipping sauce (Vegan)
- Spiced onion & chickpea falafels with mixed leaves and a smoked chipotle salsa (Vegan)

## **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 (Vegan)
- Mixed vegetable korma served with basmati rice & poppadum (Vegan)
- 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 (GF)
- Rich salted caramel chocolate brownie with a dark chocolate coulis and Vanilla ice cream (GF)
- Chocolate & coconut tart with Madagascan vanilla ice cream (Vegan)

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