

## Happy Mother's Day

## STARTERS

Lentil Soup crusty roll

Gateaux of Haggis, Neeps and Tatties peppercorn sauce

Duo of Honeydew and Galia Melon VVE peppered strawberries, honey drizzle, coconut flakes, cassis sorbet

Crispy Tempura Chicken sweet chilli sauce, garlic mayonnaise

Panko Breaded Goats Cheese pickled beetroot salad

Prawn, Crayfish & Smoked Salmon marie rose sauce, lemon wedge, toasted ciabatta bread, smoked paprika

## MAINS

Roast Sirloin of Beef Yorkshire pudding, red wine jus, creamed and roast potatoes, seasonal vegetables

Oven Baked Salmon caper and prawn lemon butter, creamed and roast potatoes, seasonal vegetables

Cajun Spiced Chicken Breast coriander rice, coconut curry cream, peshwari naan

Pork Fillet with Black Pudding Wrapped in Parma Ham onion chutney, red wine jus, roast and creamed potatoes, seasonal vegetables

> Battered Fillet of Haddock fries, garden peas, salad, tartar sauce

Button Mushrooms Stroganoff smoked paprika, sour cream, basmati rice, garlic ciabatta bread

## DESSERTS

Chef's Homemade Cheesecake of the Day chantilly cream, fruit garnish

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce

Lemon Meringue Pie raspberry ripple ice cream, berry compote

**Eton Mess** fresh mixed berries, crushed meringue, chantilly cream

> Apple Crumble vanilla ice cream, warm custard

Duo of Cheddar & Brie biscuit selection, red onion chutney, grapes

3 COURSES £36.50