

## MOTHER'S DAY LUNCH 2017

To Commence:

**Mozzarella Bocconcini with Cherry Tomatoes and Basil** (v,gf)



**Classic Prawn Cocktail**  
*with marie rose sauce (gf)*

**Ham Hock Terrine**  
*served with picallilli and toasted crusty bread (gf)*

**Cured Salmon**  
*with samphire and pink peppercorn dressing (gf)*

**Goats Cheese and Tomato Quiche**  
*with sundried tomato dressing (v)*



**Roast Leg of Spring Lamb**  
*lemon and rosemary stuffing and pan gravy (gf)*

**Roast Sirloin of Locally Reared Beef**  
*with Yorkshire pudding and pan gravy (gf)*

**Roasted Vegetable Wellington with Madeira Sauce**  
*roasted vegetables mushrooms, leeks, chestnuts.(v)*

**Pan-fried Cod Loin with Tarragon Crumb Topping**  
*served with a creamy crab sauce (gf)*



**Chocolate Platter**  
*brownie, chocolate orange cheesecake, mocha chocolate mousse  
and white chocolate ice cream (v)*

**Baked Apple**  
*stuffed with boozy dried fruits, served with calvados sauce (v)*

**Bread and Butter Pudding**  
*with custard, of course (v)*

**Cheese and Biscuits**  
*Cropwell Bishop Stilton with fig chutney,  
Lincolnshire Poacher with tomato compote, Brie de Meaux with grape jelly.*



**Coffee and Petits Fours**

*Thirty five pounds per person*

*A discretionary 10% service charge will be added to your bill  
all of which goes to the staff.*

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