

Sunday 22nd March 2020

Focaccia and Olives



Classic Prawn Cocktail

Cocktail of king prawns with marie rose sauce (gf)

King Oyster Mushrooms

with pea puree, garlic and lemon, toasted ciabatta (v,gf)

Duck Liver Parfait

with sauternes jelly

Crab Salad

with fennel and apple, curried crab mayo (gf)

Truffle Mac n Cheese

Rich and creamy – truffle infused, delicious



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)

Roast Vegetable Nut Roast with Madeira Sauce

roasted vegetables, mushrooms, leeks, chestnuts (v,gf)

Roast Fillet of Scottish Salmon

with mussel and saffron sauce, sauté new potatoes, fennel gratin (gf)



Chocolate and Irish Cream

Rich chocolate roulade with a delicious Irish cream filling (v)

Rhubarb Mess

New season's rhubarb with cream and meringue, served in a filo basket (v)

Espresso Martini Tiramisu

Strong coffee, booze, marscapone, amazing! (v)

Bread and Butter Pudding

served with custard (v)

Cheese and Biscuits

Cropwell Bishop Stilton with fig chutney,

Lincolnshire Poacher with tomato compote, Brie de Meaux with grape jelly.

Three Courses Twenty Five pounds per person

Two Courses Twenty One pounds per person

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

MOTHER'S DAY 2020