

MOTHER'S DAY MENU

STARTERS

ROASTED TOMATO & RED PEPPER SOUP Ricotta & Basil Oil GF

CRISPY LAMB SHOULDER Sticky Soy, Green Chilli, Apple & Coriander DF

KENT ASPARAGUS Serrano Ham, Poached Egg & Lemon Oil GF DF

> SALMON TARTARE Nam Jim Dressing & Crispy Rice

ROASTED BUTTERNUT SQUASH PANZANELLA Burrata, Ciabatta, Almond & Green Olives

MAINS

ROAST SIRLOIN OF BEEF Roasted Potatoes, Yorkshire Pudding, Roasted Carrots, Cauliflower Cheese & Red Wine Jus

ROASTED PORCHETTA Roasted Potatoes, Yorkshire Pudding, Roasted Carrots, Cauliflower Cheese & Red Wine Jus

ROAST CORN-FED CHICKEN BREAST Roasted Potatoes, Yorkshire Pudding, Roasted Carrots, Cauliflower Cheese & Red Wine Jus

VEGETARIAN NUT ROAST Roasted Potatoes, Yorkshire Pudding, Roasted Carrots, Cauliflower Cheese & Veggie Gravy

SEA BREAM FILLET Butter Beans, Chorizo, Broccoli Puree & Smoked Garlic Dressing GF

> GRILLED JUMBO PRAWNS Fennel, Roasted Peppers, Tomato & Aioli GF

DESSERTS

CREME BRULEE Raspberries & Shortbread

APPLE & BLACKBERRY CRUMBLE Vanilla Custard

LEMON MERINGUE PIE Creme Fraiche & Citrus Zest

> STICKY TOFFEE PUDDING Vanilla Ice Cream

CHOCOLATE SEMIFREDDO White Chocolate Sauce & Honeycomb

> SWAN CHEESE SELECTION Crackers, Grapes & Chutney

— £65 PER PERSON -