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## MOTHER'S DAY MENU

### STARTERS

CHILLED ENGLISH PEA & WILD GARLIC SOUP  
Whipped Ricotta GF

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

SMOKED DUCK  
Asparagus, Poached Egg & Lemon Oil GF DF

SALMON TARTARE  
Nam Jim Dressing & Crispy Prawn Crackers

HERITAGE BEETROOT SALAD  
Ajo Blanco, Almonds, Cous Cous, Green Oil

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### MAINS

ROASTED SIRLOIN OF BEEF  
Roasted Potatoes, Yorkshire Pudding, Roasted Carrots,  
Leek Gratin & Red Wine Jus

ROASTED PORCHETTA  
Roasted Potatoes, Yorkshire Pudding, Roasted Carrots,  
Leek Gratin & Red Wine Jus

ROASTED CORN-FED CHICKEN BREAST  
Roasted Potatoes, Yorkshire Pudding, Roasted Carrots,  
Leek Gratin & Red Wine Jus

VEGETARIAN NUT ROAST (Almonds, Walnuts, Pine Nuts)  
Roasted Potatoes, Yorkshire Pudding, Roasted Carrots,  
Leek Gratin & Vegetarian Gravy

BLACK ANGUS FILLET STEAK 220G  
House Chips, Rocket Salad, Bearnaise Sauce GF

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

SAFFRON RISOTTO  
Courgette, Peas, Parmesan & Red Amaranth GF

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### DESSERTS

CREME BRULEE  
Raspberries & Shortbread

APPLE, PEAR & BLACKBERRY CRUMBLE  
Vanilla Custard

STICKY TOFFEE PUDDING  
Butterscotch Sauce, Vanilla Ice Cream

CHOCOLATE SEMIFREDDO  
White Chocolate Sauce & Honeycomb GF

SWAN CHEESE SELECTION  
Crackers, Grapes & Chutney

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£65 PER PERSON

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