

Mother's Day Lunch Menu

Celery & Apple Soup (v)

garnished with spiced parsnip crisps & a sweet honey glaze

Locally sourced Smoke Salmon platter

cold water prawns & plump crayfish tails, light horseradish mayo and mint

Mozzarella & Roasted Vine Tomato Salad

*served with a crisp rocket salad & basil oil
(available without mozzarella as a bruschetta for vegans)*

Slow roasted confit Duck leg

Braised cabbage, spiced pear & a redcurrant reduction

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Traditional Sunday Roast

choose from Beef, Pork, English Chicken or Veggie carrot, swede, honey glazed parsnips, tenderstem broccoli roast & mash potatoes handmade Yorkshire puddings

Duo of Salmon and Seabass

fresh asparagus, wilted kale & minted jersey royals crisp crab fritter, caper & dill butter

Wild Mushrooms & Thyme gravy (V)

*panko coated potato cake with smoked admiral Collingwood cheese & fresh chives
(Vegan option with mashed potato)*

Roasted Rump of Border Lamb

ribbons of spring vegetables, creamy mash with a minted tarragon & red wine jus

Roast vegetable & Halloumi Stack timbale

*sliced tomato, toasted pine nuts, red pesto oil & deep fried basil leaf
(Vegan option without Halloumi)*

Traditional Beer battered cod fillet

thick cut chips, tartare sauce & mushy peas

*

Homemade bread & butter pudding

marmalade, plump sultanas with warm custard

Lemon Posset

delicious citrus posset with handmade shortbread

Double Chocolate Brownie

served warm with Doddington's vanilla ice cream

Lime & Ginger Cheesecake

crunchy biscuit based zesty lime & ginger topping

We have a special menu with detailed Allergens information – please ask your waitress