

Mother's Day Menu

2 courses for £16.99

3 courses for £19.99

Starters

Game Pâté

A rich game pâté made from the finest venison and fruity Bramley apple jelly from Galloway, balanced with garlic, thyme and hints of fragrant juniper

Mushroom & Spinach Tart (v)

Roasted red onions, chestnut mushrooms and creamy spinach in a shallot and chive pastry, topped with Cropwell Bishop Stilton

Carrot & Butternut Squash Soup

Velvety carrot and roasted butternut squash soup topped with homemade carrot crisps

Dressed Devonshire Crab

White Devonshire crab meat bound with a chive mayonnaise and served with a soft boiled free-range egg and malted bloomer

Mains

Mother's Day Roast

All served with crispy goose fat roast potatoes, fresh broccoli, roasted chunky carrots and parsnips, a Yorkshire pudding and lashings of gravy. Choose from...

Honey Roast Gammon

with a jumbo pig in blanket

Roast Pork Leg

with homemade crackling, stuffing and apple sauce

Topside of Beef

with horseradish cream

Half-Roast Chicken

with a jumbo pig in blanket

Roasted Pork Belly

with crackling, stuffing and apple sauce

Roasted Leg of Lamb

with mint sauce and redcurrant jelly

Baked Nut Wellington (v)

Served with roasted potatoes, broccoli, roasted carrots and parsnips and sage & onion stuffing

Risotto with Sea Bream

Butterfly fillet of gilthead sea bream with a clam and pea risotto, beetroot chutney and baby watercress

Puddings

Chocolate Fudge Cake

Indulgent fudge cake with double cream

Apple & Rhubarb Crumble

Rhubarb and apple with a hint of vanilla topped with shortbread crumble and served with creamy custard

Sticky Toffee Pudding

Moist sponge with juicy sultanas, butterscotch sauce and banana ice cream

St Clements Crème Brûlée

Orange and lemon brûlée with a crispy sugar top

Millionaire's Shortbread Sundae

Crushed chocolate & caramel shortbread bound with toffee sauce, Cointreau cream and caramelised apples, topped with crushed walnuts