



MOTHERS DAY MENU

STARTERS

Lightly curried parsnip soup with fresh bread

Oak smoked salmon and crayfish cocktail with marie rose sauce and granary bread

Portobello mushroom topped with onion chuntesy and goats cheese

Grilled halloumi with apple and pickled beetroot salad

Seared beef, red onion and stilton salad

MAIN COURSES

Dishes below are served with roast potatoes, new potatoes, creamed leeks and market vegetables.

Oven roast chicken breast stuffed with mozzarella and chorizo

Roast topside of beef (Church Farm, Frocester) with Yorkshire pudding

Roast loin of Pork (Bridge Farm, Frocester)

Poached salmon with a dill mustard cream sauce

Mushroom, leek, spinach and walnut roast wrapped in filo pastry

Char grilled 8oz rump steak served with grilled tomato, mushroom, house salad and hand cut chips

DESSERTS

Sticky toffee pudding with toffee sauce and vanilla ice cream

Amaretto and almond crème brulee with shortbread biscuits

Strawberry pavlova with fresh cream and mixed berries

Lemon, lime and gingernut cheesecake with coulis and mixed berries

Chocolate fondant with salted caramel ice cream

TWO COURSES £34 | 3 COURSES £40