

Mothers Day Celebration Lunch Menu

Adults are required to choose a minimum of 2 courses including a main course from this special menu – Thank you.

Starters - @ £9.95

Garlic Mushrooms- Mushrooms sautéed in garlic butter, with sherry and grain mustard, finished with a little cream

Grilled Goats Cheese Honey & Almonds-served on a rocket salad

Herrings-Marinade herrings fillets in creamy mustard sauce served with bread

Spicy Chicken wings served with salad garnish

Kiopollu- Roast aubergine and red pepper garlic pure, served with pitta bread (Vegan)

Main course - @ £19.95

Served with roast potatoes and a selection of vegetables

Slow Roast Pulled Lamb - Pulled oven roasted joint of lamb slowly cooked to produce tender pieces of meat dressed with a rosemary, redcurrant, garlic, mint and red wine gravy served on a bed of creamy mashed potatoes and vegetables

Fillet of Panga-pan-fried wrapped in parma ham with tomato salsa

Free Range Chicken 'Diane' - Roasted supreme of free range chicken cooked with an onion, mushroom, Dijon mustard and brandy cream sauce

Pork loin—Cooked with wild mushrooms sauce

Lunette al tartuffo – fresh pasta filled with ricotta cheese and black truffles cooked with butter and sage

Fiaba Vegan Bean – Two spicy, crispy, bean patties made with pulses, sweetcorn, green beans served with a salsa of tomato, onion and olives. Or a yoghurt and garlic sauce for vegetarians (V) (V)

Dessert - @ £7.50

- **Chocolate mousse cake served with double cream**
 - Tiramisu
- **Blueberry Cheesecake served with double cream**
 - Ice Cream (V) (V)

A 10% discretionary service charge will be added to your bill.

Please warn us if you, or anyone in your party, have any allergies at the time of booking so that we can instruct our Chef accordingly