



Mothering Sunday Lunch

TO START

Courgette, yoghurt, mint and cumin soup

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Tempura of king prawn with cajun mayonnaise, carrot and coriander salad

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Roast asparagus and Parma ham with mozzarella, sun-blushed tomatoes and olives

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Marinated forest fungi mushrooms with crispy quail egg, parmesan and truffle oil

THE MAINS

West Country sirloin of beef with roasted beets, Yorkshire pudding
and rich pan gravy

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Roast pork, stuffing, crackling and apple sauce

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Fillet of wild bass rested on beetroot and spring onion risotto
finished with aged balsamic and herb oil

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Char-grilled courgette and vine tomato tart with Vulscombe goats cheese and basil

all served with seasonal vegetables

DESSERTS

Banana and caramel cheesecake with chocolate ice cream

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Mango mousse with pineapple salsa and toasted coconut

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Sticky toffee pudding with clotted cream

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West Country cheese selection

£29.95 per person for 3 courses £26.95 per person for 2 courses