

# Mother's Day

2 courses £23.95

3 Courses £27.95

## STARTERS

Roast tomato and basil soup, served with warm bread (v) gf\*  
Homemade chicken liver and port pate, red onion and orange chutney, toasted bread gf\*  
Grilled garlic ciabatta with cheddar cheese (v) gf\*  
Ham hock and pea risotto, fried quail egg gf\*  
Salmon ballotine, celeriac remoulade, tempura capers, caviar, herb oil gf  
Grilled black pudding, smoked haddock, poached egg, hollandaise sauce  
Goats cheese bonbons, candied walnuts, pear purée, celery, watercress, pomegranate gf\* v

## MAINS

Roast rump of beef, roast potatoes, carrot & swede mash, cauliflower cheese, savoy cabbage,  
Yorkshire pudding, gravy gf\*  
Roast leg of pork, sage and onion stuffing, roast potatoes, carrot & swede mash, savoy cabbage,  
wild mushroom sauce gf\*  
Pan roasted chicken breast, fondant potato, rosemary root vegetables, creamed leeks, red wine  
sauce gf  
Nut roast, roast potatoes, carrot & swede mash, cauliflower cheese, savoy cabbage, vegetable  
gravy (v)  
Homemade steak and ale pie, hand cut chunky chips, peas and carrots  
Beer battered fillet of haddock, home cut chunky chips and mushy peas gf\*  
Pan fried seabass, smoked haddock potato cake, seafood bisque, buttered green vegetables  
Homemade vegetable and chickpea burger topped with cheddar cheese, red onion chutney,  
hand cut chunky chips and side salad (V)\*

## SWEETS

Pineapple upside down cake, vanilla anglaise  
Caramel crème brulee, millionaires short bread biscuit gf\*  
Lemon & raspberry meringue tart, lemon sorbet, raspberry coulis  
Chocolate brownie, white chocolate ice cream, chocolate sauce, chocolate sand gf\*  
Mixed ice cream, strawberry, chocolate and vanilla gf  
Mixed sorbet, Lemon mango and blackcurrant gf  
Cheese selection, Stilton, Brie, Cheddar, savoury biscuits, grapes, red onion and orange chutney,  
celery and apple gf\*



WHITE HOUSE  
Restaurant and Rooms