Hotel Restaurant Spa

## Mothers day <br> Sunday $10^{\text {th }}$ March2024

Before placing your order, please inform your server if you or a member of your party has a food allergy

## Starters

Homemade Cream of mushroom soup, warm focaccia gf* v Smoked salmon and prawn cocktail, light salad buttered bread gf* Beer battered fish goujons with citrus mayonnaise gf* Breaded Halloumi, harissa mayonnaise v Butternut squash, mozzarella oregano arancini, tomato and chilli sauce, watercress v Homemade black pudding, poached egg, Dijon hollandaise Vegetable spring rolls, crunch salad, sweet \& sour dip V Tempura King Prawns, light salad, sweet chilli sauce gf*

## Mains

Roast Beef, roast potatoes, braised red cabbage, baton carrots, cauliflower cheese, Yorkshire pudding and gravy gf*

Pan seared chicken breast, roast potatoes, braised red cabbage, baton carrot, stuffing, and gravy gf
Roast Pork Loin, roast potatoes, braised red cabbage, baton carrot, sage and onion stuffing, grain mustard and cider sauce gf

Pan seared butterflied chicken breast in a panko coconut coating, coriander and lime rice, Rendang curry sauce, gf* (Contains nuts)

Pan roasted Tandoori Cod loin, Bombay potatoes, curry sauce, crab, chilli and coriander fritters, raita Pan fried gammon steak, peas, hand cut chunky chips, double fried egg gf

Fillet of beer battered fish, chunky chips, homemade mushy peas gf*
Pan seared seabass, champ potatoes, saffron and white wine sauce, stem broccoli gf
Pie of the day served with hand cut chunky chips and peas gf*
Shredded duck, green vegetable and egg noodle stir fry bound in a Peking sauce, sesame and soy duck wontons

## Vegetarian Dishes

Nut Roast with roast potatoes carrot and swede mash, cauliflower cheese, savoy cabbage, green beans, garden peas, Yorkshire pudding and gravy V

Homemade vegetable and chickpea burger topped with cheddar cheese, red onion chutney, chunky chips and side salad V ( ${ }^{*}$

Grilled goats cheese, sauteed chestnut mushrooms, buttered leeks risotto V gf* Tofu rendang, served with coriander and lime rice, gf* V

## Sweets

Homemade chocolate brownie, chocolate sauce, honeycomb ice cream
Lemon Roulade, raspberry ripple ice cream, raspberry puree
Sticky toffee pudding with toffee sauce and vanilla ice cream gf*
Cherry Bakewell, fruit coulis, cherry ice cream
White Chocolate and ginger cheesecake, chocolate sauce, vanilla ice cream
Salted caramel profiteroles, chocolate sauce
Mixed ice creams, strawberry, vanilla, chocolate gf* v
Mixed sorbets, blackcurrant, mango, lemon gf $v$
Mixed cheese and crackers, celery, apple, red onion, and cranberry chutney - $\mathbf{£ 2 . 5 0}$ supplement

## £37.95 2 course <br> £42.95 3 course

