



# Mother's Day

Available for Lunch & Dinner

£44.95 per person

## Starters

### Prawn Cocktail

Classic Prawn Cocktail with a crunchy gem lettuce base and cooked king prawns smothered in a prawn cocktail sauce made with mayo, ketchup and a hint of tabasco

### French & Onion Soup

Caramelized onions, well-seasoned broth, and crispy cheese bread

### Stuffed Portobello Mushroom

Stuffed with cheese, bacon, onions, and garlic

### Smoked Salmon

Melba toast and horseradish cream

### Ham Hock

A pressed *terrine* made from slow-cooked *ham hocks* with peas, wholegrain honey mustard and parsley

### Pan Fried Scallop's

Crispy pan seared and juicy Lemon & Garlic Butter Scallops

## Mains

### Honey & Orange Glazed Duck Breast

Served with roast potatoes and seasonal greens

### Grilled Sirloin Steak

Thick cut chip, rocket parmesan cheese salad, and peppercorn sauce

### Vegetable Wellington

Vegetarian wellington is as tasty as it is colourful, packed full with char-grilled vegies and hints of garlic finished by a light pastry

### Corn Fed Confit Chicken

Garlic herb butter roast chicken packed with unbelievable flavours, crispy skin.

### Chorizo Pasta

Loaded with crispy bits of chorizo and chicken and smothered in a velvety, super flavourful tomato and cream sauce

### Fish & Chips

A lightly beer battered cod, served with mushy peas and thick cut chips

### Homemade Chicken Kiev

Chicken stuffed with garlicky butter and crispy bacon, coated in golden breadcrumbs.

## Desserts

### Sticky Toffee Pudding

A base of soft cake is studded with chopped dates, the drowned in a creamy sauce

### Banoffee Pie

British dessert pie made from bananas, whipped cream and a thick caramel sauce with a biscuit base

### Chocolate Compote Mousse

Chocolate Mousse is composed of a layer of light creamy dark chocolate mousse topped with cherry compote and finished off with fresh whipped cream

### Eaton Mess

English dessert consisting of a mixture of strawberries or other berries, meringue, and whipped cream.

### Cheese Board

Selection of three cheeses, served with crackers and grapes, with a tangy fruit chutney

Should you have a food allergy of any kind, please advise the waiting staff, a menu detailing allergens is available upon request. Whilst every effort is made to be extremely careful it is with regret that we cannot guarantee any of our dishes will be free of any allergens including nuts

**.A discretionary service charge of 12.5% will be added to your bill**