

# Mothering Sunday Lunch £25.95

Children's Menu available from £5.50

Sunday 26th March, Reservations 12-4.45pm

## aperitif by the glass

lunetta prosecco £6.95

kir royale £7.50

elderflower bellini £7.50

## first course

vine-roasted tomato & sweet potato soup,  
basil crème fraîche, home-made bread

tian of smoked salmon, smoked trout & prawn,  
horseradish & watercress cream, caper & dill salsa

ham hock & wensleydale terrine,  
date & apricot relish, toasted ciabatta

## main course

roast topside of cheshire beef & yorkshire pudding, herb  
roasted potatoes, root vegetables, spring greens, red wine jus

herb-crusted fillet of sea trout, parmesan mash,  
asparagus spears, sun-dried tomato hollandaise sauce

corn-fed chicken breast, potato & celeriac galette, purple  
sprouting broccoli, woodland mushroom & tarragon cream sauce

*A vegetarian dish will be specially prepared on request*

## dessert

sticky ginger bread & pistachio pudding,  
butterscotch sauce, custard ice cream

dark chocolate & cherry cheesecake  
torte, orange crème chantilly

iced eaton mess parfait,  
crème de cassis syrups

## cheese

three artisan cheeses as an alternative to a dessert, served with  
biscuits, chef's home-made fruit chutney, celery & grapes - £3.25 supplement

A discretionary 10% service charge is added to the total bill.