

MOTHERS DAY AT THE FARMHOUSE MENU

STARTERS

Sweet Tomato & Pesto Soup with homemade bread (v, vgn, gf)

Chicken Liver Parfait with apple & date puree

Classic Prawn Cocktail with citrus aioli

MAIN COURSES

Roast of the Day – Topside of British Beef or Chicken (gf)

served with all the trimmings

Pan seared Seabass (gf)

with crushed new potatoes, stem broccoli, brown shrimp & caper butter sauce

Toasted Nut, Tomato & Lentil Wellington (v, vgn)

with new potatoes, wilted greens & rosemary gravy

DESSERTS

Sticky Toffee Pudding with salted caramel ice cream (gf)

Chef's Cheesecake white Chocolate & Raspberry (gf)

Fruit Sorbet (vgn)

Apple & Mixed Berry Crumble with proper custard

Strawberry Eton Mess with crushed meringue, red wine & berry coulis

