



Mother's Day 2019

Two Courses 25
Three Courses 30

smaller portions (2)15 and (3)20

includes a complementary glass of wine for Mum

STARTERS

- Parsnip, Apple and Chive Soup served with crusty brown bread v vg
- Smoked Salmon and Prawn Cocktail with brandy rose sauce and brown bread
- Chicken Liver Pâté accompanied by apple chutney and toasted croutons
- Deep Fried Cornish Brie with red onion chutney and rocket salad v

MAINS

all our dishes are accompanied by rosemary roast potatoes, honey roast parsnips and thyme glazed carrots, braised leeks and a Yorkshire pudding

- Roast Tarragon Chicken with spinach and wild mushroom cream sauce
- Butternut Squash, Spinach, Carrot and Cashew Nut Roast with a Madeira sauce v vg
- Roast Sirloin of Beef with red current jus g
- Minted Leg of Lamb and butternut purée with redcurrant and rosemary jus g
- Loin of Pork and spinach with caramelised apple purée and cidre jus g

DESSERT

- Lemon and Lime Tart with fruit compote and seasonal berry sorbet
- Mixed Fruit Skewers with warm chocolate dipping sauce v
- Chocolate Cointreau Mousse and vanilla ice cream and shortbread biscuit v
- Kentish Cheese Board and apple chutney v g

Coffee and Mint Chocolates

PRICES INCLUDE VAT AT THE CURRENT RATE
A DISCRETIONARY 10.00% SERVICE CHARGE WILL BE APPLIED FOR PARTIES OF 6 OR MORE
A 25% DEPOSIT WILL BE REQUIRED TO SECURE YOUR RESERVATION
Please consult any member of staff if you have concerns about **ALLERGENS**
g Gluten Free; v Vegetarian; vg Vegan