



Mother's Day

£32.50. CHILDREN UNDER THE AGE OF 10 YEARS HALF PRICE

Fricassee of wild mushrooms in garlic & cream. Served on toasted Brioche

Grilled Pavé of goats cheese in sesame seed crumb. Mixed leaf salad.
Balsamic reduction

Ballontine of Guinea Fowl. Spiced Pear chutney. Crusty bread

Refreshing Cocktail of Cantaloupe, Galia & Watermelon. Topped with blackcurrant fruit ice

Yellow Broom Broccoli & Stilton Soup

Loch Fyne smoked Salmon served on a Scottish pancake with Chive cream cheese.

Traditional Roast Beef. Yorkshire pudding. Roast potatoes. Seasonal vegetables

Roast Leg of Lamb with garlic & rosemary. Dauphinoise potatoes, seasonal vegetables

Baked Sea Bass with fresh herbs, Majorcan potatoes with roasted peppers & garden peas

Seared Duck breast with cracked pepper. Blueberry sauce. Parmentier potatoes. Seasonal vegetables

Supreme of Chicken wrapped in Serrano ham. Baked with fresh herbs
& lemon Thyme. Baby leaf spinach risotto

Filo parcel filled with beetroot, goats cheese & sautéed shallots. Served rustic Provencal tomato sauce

Warm Hummingbird Blondie. A combination of pineapple, banana and pecans. Vanilla custard

Sticky Date Pudding. Butterscotch sauce, vanilla ice cream

Limencello Tiramisu

Muscovado Meringue, Chantilly cream. Red berry salad drizzled with passion fruit

Chocolate Brownie Ice cream Sundae

Cheese Plate Selection

TEA & COFFEE SELECTION

Served with Lily O'Briens marbled chocolate £3.50

NOT ALL ALLERGENS ARE LISTED ON OUR MENU. PLEASE ASK YOUR SERVER IF YOU REQUIRE FURTHER RECIPE INFORMATION OR HAVE ANY ALLERGY CONCERNS. STRICT HYGIENE PROCEDURES ARE FOLLOWED IN OUR KITCHEN HOWEVER DUE TO THE PRESENCE OF NUTS & NUT PRODUCTS IN SOME RAW MATERIALS IT IS POSSIBLE THAT TRACES MAY BE FOUND IN OUR MENU SELECTION.

