



Mothering Sunday

STARTERS

Button Mushrooms, Garlic Cream Sauce, Mozzarella Glaze, Wholemeal Crusty Bloomer (GFA)(v)

Chicken Liver Pâté, Red Onion Chutney, Garlic Bread (GFA)

Fanned Melon, Pineapple and Berry Compote with Raspberry Sorbet and Fruit Coulis (GF)(v)

Homemade Soup of the Day served with Crusty Bloomer

Goats Cheese, Beetroot and Apple Salad with Basil Pesto (GF)(v)

Pan Seared Scallops with Black Pudding drizzed with Garlic Butter (GFA)

Crispy Tempura, Sweet Chilli Dip, Salad Garnish
Chicken, King Prawn or Vegetable (v)

MAIN COURSES

Chicken Breast stuffed with Swiss Cheese and Sun Blushed Tomatoes, wrapped in Streaky Bacon served with a Tomato and Herb Cream Sauce (GF)

Seared Salmon with a Lemon Pepper Crust served with Dressed Leaves, Peppers, Cucumber, Tomato, Onion, Coleslaw, Beetroot, Crisps, Boiled Egg and your choice of Fries or Baby Potatoes

Roast Turkey served with all the Trimmings

Homemade Steak and Ale Pie topped with a Light Puff Pastry

Cajun Chicken Pasta – Strips of Cajun Chicken, Onions and Peppers with Penne Pasta bound in a Creamy Cajun Sauce served with Garlic Bread

East Neuk Smoked Haddock Mornay in Cream Sauce Glazed with Cheddar Cheese (GF)

Moroccan Spiced Vegetable and Sweet Potato Casserole –
Mixed Sweet Peppers, Courgette, Baby Corn, Sweet Potato, Sun blushed Tomatoes. Red Onions & Chickpeas in a lightly spiced Moroccan Sauce served with Basmati Rice & Mini Flatbread (GFA)(v)

Sea Bass Fillets, Creamy Mash and Sauteed Vegetables finished with Sauce Vierge (GF)

Lamb Curry – Tender Pieces of Lamb in a Medium Creamy Curry Sauce with Tomatoes, Onions, Garlic, Ginger, Coriander, Cumin, Paprika & Red Peppers served with Basmati Rice & Naan Bread (GFA)

Crispy Tempura, Sweet Chilli Dip, Salad Garnish and Fries
Chicken, King Prawn or Vegetable (v)

Mozzarella Glazed Crepe filled with Mushrooms in a Creamy Garlic Sauce served with Salad Garnish and Fries (v)

Prawn Marie Rose Salad –
served with Dressed Leaves, Peppers, Cucumber, Tomato, Onion, Coleslaw, Beetroot, Crisps, Boiled Egg and your choice of Fries or Baby Potatoes (GFA)

IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENT PLEASE INFORM YOUR SERVER
(GF) = Gluten Free (GFA) = Gluten Free Alternative

VEGAN MENU AVAILABLE ON REQUEST

DESSERTS

Pink Gin Cheesecake served with Strawberry Ice Cream

Melon, Pineapple, Berry Compote, Fruit Coulis, Strawberry Ice-Cream (GF)

Peach and Pear Crumble, Homemade Custard

Warm Chocolate Brownie served with Vanilla Ice Cream (GF)

Salted Caramel Profiterole Sundae

Cheese Platter – Brie, Blue Cheese, Austrian Smoked Cheddar and Cheddar with Grapes,
Apple and Celery (GFA)

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VEGAN MENU AVAILABLE ON REQUEST

Set Menu

2 courses £20.95

3 courses £24.95

