

Mother's Day Menu

Appetisers

Soup

Ask your server about our homemade soup, with Fresh bloomer bread baked daily at Knightwick Bakery. (V) (A.G.F)

Antipasto board

Dry cured Mediterranean meats, marinated olives, sun blushed tomatoes, wild rocket, & artisan breads (A.G.F)

Smoked salmon

Cucumber & Gin cured salmon with a dill and lemon dressing, diced beetroot and salmon caviar.

Calamari

Simply pan seared, sprinkled with sea salt and Cracked black pepper and served with our very own roasted garlic aioli

Green bean salad

Fine French beans, sweet heritage tomatoes baby leaves & Crumbly feta salad, drizzled with a balsamic & olive oil dressing (VGN) (GF)

Main course

Served from the carvery

Prime topside of British roast beef, Golden roasted Norfolk turkey breast & Honey & mustard glazed & roasted ham.

All served with Yorkshire pudding, sage and onion and pigs in blankets with a selection of nine different vegetables

Chicken Supreme

Pan roasted Chicken Supreme, served with Gnocchi, in a rich tomato and olive sauce, baby spinach and golden potato lattice

Fish of the day

Line caught fish of the day (ask your server) pan roasted with Confit baby potatoes, Pancetta, samphire and a light lemon butter sauce

Butternut risotto

Authentic Italian risotto with creamy Arborio rice, roasted butternut squash, crunchy pine nuts and drizzled with infused oil topped with wild rocket (VGN) (GF)

Dessert

Raspberry Mousse

Wonderful light and tangy raspberry mousse, topped with raspberry coulis and served with fresh raspberries, whipped cream and homemade shortbread.

Belgian waffle

A warm Belgian waffle topped with sweet fruits and berries in a tangy raspberry coulis, served with Bennett's Farm Vanilla ice cream

Chocolate Brownie

Homemade chocolate fudge and Himalayan salted brownie with Bennett's seeded vanilla ice cream and candied popcorn

Crumble of the day

Our traditional deep filled fruit crumble served with lashings of Devonshire custard or Bennett's vanilla ice cream

Cheese & Biscuits

A selection of hard and soft local cheeses such as "Hereford Hop" & "Black bomber cheddar" served with grapes, celery, Chutney and a selection of biscuits.

Two courses for £14.95 or Three courses for £18.95