

Mother's Day Luncheon – Courtyard Suite

Classic Prawn Cocktail, with all the trimmings

Celeriac and Apple Soup

Buttered Leeks and Blue Cheese Tart, balsamic and watercress

Chicken and Ham Terrine, tomato chutney, crostini, micro salad



***Roast Beef, Yorkshire pudding, roast potatoes,
seasonal vegetables, red wine gravy***

***Chicken Breast, stuffed with mushroom mousseline, pommes Anna,
pancetta lardons, Savoy cabbage, Mocha jus***

***Crab-crusted Salmon, curly kale, mussels, clams, parmentier potatoes,
saffron cream sauce***

Pea Risotto, parmesan crisp, micro salad, herb oil



Apple Bavaois, apple textures, ice cream

Sticky Toffee Pudding, butterscotch sauce, ice cream

Rich Chocolate Tart, mint chocolate ice cream

A Selection of Cheese, chutneys, homemade walnut bread

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Freshly Brewed Coffee with Petits Fours

***£31.50 for 3 courses per adult £15.75 for 3 courses per child (12 years and under)
Prices are per person including welcome drink, children's entertainment, bouncy castle and vat
Arrival from noon, luncheon served at 1pm, carriages 4pm.***

*Major allergens intentionally used as ingredients are: celery, cereals containing gluten, crustaceans, eggs, fish, lupin,
milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide
Please make your waiter aware of any known allergies or special dietary requirements.*