

***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***

***£29.50 for 3 courses per adult***

***£14.75 for 3 courses per child (12 years and under) (under 3's go free)***

***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.*