



## **Mother's Day Menu**

**Chef – Bill McNicoll**

**Served between 12 noon and 3pm**

Carrot, Honey and Ginger Soup

Smoked Salmon with Salmon Mousse, Dill Mayonnaise and Avruga Caviar Dressing

Pan Fried Fillet of Sea Bass with Warm Potato Salad and Herb Oil

Breast of Wood Pigeon served in a Pastry Box with Mushrooms, Seared Chicken Liver and Madeira Sauce

Ham Hock and Harricot Bean Terrine served with Warm Pea Puree and Toasted Brioche

Twice Baked Spinach and Cheese Souffle with Hazelnut and Pink Grapefruit Salad

ooOOoo

Fillet of Smoked Cod with Creamed Leeks, Herb Mash, Poached Egg and Mustard Seed Sauce

Breast of Chicken filled with Goat Cheese and Herbs wrapped in Pancetta with Potato Rosti and Peppercorn Sauce

Braised Shank of Lamb with Celeriac Puree, Root Vegetables and a Tomato and Chive Sauce

Roast Rib of Beef with Yorkshire Pudding, Roast Vegetables and Potatoes, Creamed Horseradish and Roast Gravy

Mushroom, Tarragon and Garlic Pancake with Tarragon Sauce and Crispy Fried Leeks

ooOOoo

## Mother's Day Menu

**Chef – Bill McNicoll**

Fruit Pavlova with Diced Fruits

Chocolate Fondant with Vanilla Ice Cream and Chocolate Sauce

Lemon Tart with Raspberry Sorbet, Fruit Coulis and Lemon Curd

Crème Brulee with Ginger Shortbread

Sticky Toffee Pudding with Caramel Ice Cream with Butterscotch Sauce

Dunlop Mature Cheddar, Golden Cross, Gorgonzola with Grapes, Oatcakes and Gingerbread

ooOOoo

Selection of Tea or Coffee

**3 Course Lunch - £16.95 inclusive of Tea and Coffee**

**All of our salad dressings are made with Extra Virgin Rape Seed Oil and all our kitchen produce is sourced from local suppliers.**

**All prices are inclusive of VAT at current rate.**

**Some of our menu items contain nuts, seeds and other allergenic ingredients. There is a small risk that traces of these may be in other food items served here. If this might be a concern to you, please ask to speak to a Duty Manager who will be able to help you make an alternative choice.**