

# MOTHER'S DAY

## 2 COURSE CARVERY



Sunday 30th March

### CARVERY

Choose from three succulent meats:

ROASTED SILVERSIDE OF BEEF

ROAST LEG OF PORK

ROAST TURKEY

VEGETABLE WELLINGTON **VE** **V** **G, N, SU**

Red wine gravy

Our carvery has a large selection for you to choose from:

Honey and mustard chipolatas **G, M** Sage and onion stuffing balls **G**  
Cauliflower cheese **D** Creamed swede **D** Carrots and peas; Red cabbage **SU**  
Honey roasted parsnips; Roast potatoes; Cabbage;  
Crispy fried potatoes **G** Yorkshire puddings **G** Gravy **SU**

### DESSERTS

MANGO CHEESECAKE **V** **D, G**

Served with chantilly cream and topped with mango compote

SALTED CARAMEL PANNA COTTA **V** **D, N**

Topped with salted almond praline & served with chantilly

PINA COLADA MOUSSE CAKE **V** **N, G, E, D**

Creamy coconut mousse topped with pineapple jelly, caramelised pineapple & shredded coconut. Served with chantilly cream or coconut ice cream

STICKY TOFFEE PUDDING **V** **D, G, N**

Served hot with homemade toffee sauce & salted caramel praline

RASPBERRY SORBET **GF** **VE** **V**

**GF** GLUTEN FREE **GF?** CAN BE GLUTEN FREE (please ask) **V** VEGETARIAN **VE** VEGAN **VE?** CAN BE VEGAN (please ask)

**D** DAIRY **G** GLUTEN **M** MUSTARD **E** EGG **MO** MOLLUSCS **CR** CRUSTACEAN **C** CELERY **N** NUTS **F** FISH **SU** SULPHUR DIOXIDE **S** SESAME **SO** SOYA **P** PEANUTS **L** LUPIN

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free due to possible cross contamination during production.