



Welcomes you for

Mother's Day
Sunday Lunch

10th March 2024

Amuse Bouche

Curried parsnip velouté (mk,cl cy)

Starters

Beechfield soup of the day, home-made bread, salted butter
(l,mk,cy,cl)

Confit belly pork, roasted shallots, apple puree, game chips
(cy)

Ham hock, black pudding & chicken liver terrine, toasted breads
sweet tomato chutney (cl,mk,su,e)

Smoked salmon & horseradish, Bruschetta, lemon &
mustard cress (cl,f,md,e,mk)

Parmesan arancini, pomegranate salsa, Mascarpone
(cl,e,mk)

Main courses

Roasted striploin of beef, thyme roast potatoes, Yorkshire
pudding, seasonal vegetables, horseradish sauce
(cl,l,e,mk,su,cy,sy)

Roast honey lamb, thyme roast potatoes, Yorkshire pudding
seasonal vegetables, apple sauce
(cl,l,e,mk,su,cy,sy)

Roasted honey & garlic chicken breast, lemon & thyme creamed
potatoes, seasoned kale
(cl,mk,md)

Beer battered fish & thick cut chips, mushy peas, tartare sauce
(f,cl)

Seasonal risotto, rocket & Parmesan cheese, vegetable crisps
(mk,cl,n)

Desserts

Sticky toffee pudding, vanilla ice cream
(cl,mk,e)

Seasonal crème brulee, shortbread biscuit, fruit compote
(mk,cl,l,n)

Chocolate & orange tart, orange & Grand Marnier syrup
Chantilly cream (e,cl,mk)

Selection of 3 scoops of ice cream or sorbets
(e,mk,cl,e,n)

Selection of 3 British cheeses, artisan crackers, chutney & grapes
(mk,cl,l,cy)

Allergens

Celery (cy), Cereals (cl), Crustaceans (cr), Eggs (e), Fish (f), Lupin (l), Milk (mk), Molluscs
(ms), Mustard (md), Nuts (n), Peanuts (p), Sesame (se), Soya (sy), Sulphites (su)

4 courses £45.00