

MOTHERS DAY

THREE COURSE SET MENU £33.50

Our menus are inspired by our beautiful setting in rural Berkshire, using locally sourced seasonal produce, freshly homemade in our kitchen

Glass of Prosecco (125ml) - £6.50 supplement

T O S T A R T

SPRING VEGETABLE BROTH Vg
Served with vegetable dumplings.

TIGER PRAWN AND AVOCADO SALAD
Served with a lemon and coriander dressing. Cr

QUENELLES OF CHICKEN LIVER PARFAIT
Served with melba toast and port jelly. G(wheat), A

BREADED BRIE WITH CUMBERLAND SAUCE V
Served warm with a selection of homemade bread. G(wheat), Mk

M A I N

ROASTED STRIPLOIN OF BEEF
Served with Yorkshire Pudding, roast potatoes, horseradish sauce, and gravy.
G(wheat), E, Mk

PAN FRIED CHICKEN WITH PESTO STUFFING
Finished with pine nuts, and served with fondant potatoes,
and a sundried tomato & pepper coulis. N (pine nuts).

FILO PARCEL OF SALMON, SMOKED HADDOCK, AND SEABASS
Layered with spinach and parsley rice. Served with a white wine and dill
sauce, and saffron potatoes. G (wheat), Mk, F, A

SEARED AUBERGINE AND BUTTERNUT SQUASH STEAK Vg
Finished with a chestnut and pecan stuffing. Served with a vegetable rosti, smoked
paprika and red pepper coulis, and garnished with micro herbs and pine nuts.
N (pine nuts, pecans, chestnuts)

All dishes served with a bowl of seasonal vegetables.

D E S S E R T

SPICED APPLE AND CUSTARD CRUMBLE POT Vg
Served with rosemary shortbread.

LEMON TART
Served with raspberries and clotted cream. G(wheat), Mk

CHOCOLATE AND ORANGE CREAM BOMBE
Finished with honeycomb pieces. Mk

ENGLISH CHEESE SLATE
A selection of Somerset brie, mature cheddar & Somerset applewood,
with oatcakes and spiced onion chutney. Mk

FRESH FRUIT SALAD
Served with a raspberry coulis.

TEA, COFFEE, AND PETIT FOURS
Mk, N, So

V Vegetarian, Vg Vegan

ALLERGENS: P peanut, N nuts, Mk milk, G gluten, E eggs, F fish, S sulphates,
C celery, M mustard, So soya, Ss sesame, Cr crustaceans, L lupin,
Mol molluscs, A alcohol.

