



# The Queens Mother's Day Lunch Menu

Sunday 31<sup>st</sup> March 2019

## To Begin

Leek, Fennel, Broad Bean and Cashel Blue Cheese Soup with Warmed Bread (v) (gr)  
Potato Cakes with Smoked Salmon and Horseradish Cream (g)  
Scotch Quails Eggs with Homemade Piccalilli  
Potted Crab with Sourdough Toasts (gr)

## Our Mother's Day Mains

Garlic & Thyme Roasted Striploin of Beef  
Hay-Baked Leg of Lamb  
Honey & Marmalade Baked Ham

*All our meat dishes are served with Yorkshire pudding & homemade sausage meat stuffing (gr)*

Cod, Cauliflower and Chorizo Mornay  
Brie, Cranberry & Mushroom Wellington (v)

*All our Main Courses are served with Traditional Sunday Vegetables (v) (g)*

## To Follow

Baked Apple & Blackberry Crumble with Vanilla Custard  
White Chocolate Mousse with Poached Rhubarb (g)  
Date & Ginger Malt Loaf with a Ginger Syrup Drizzle  
Traditional Banana Split with Chocolate & Rum Sauce with Candied Hazelnuts (g)  
Local & Continental Cheese Board (2.00 supplement)

*2 Courses - 18.95      3 Courses - 23.95*  
*(Child portions are available at half-price)*

All of our food is cooked fresh to order. Chef Chris and his team thank you for your patience

Allergies: Some of our menu items contain allergens, including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin.

Please ask a member of staff for more information

**Discretionary Service not included**

(v) - vegetarian; (g) - gluten free; (gr) - gluten free on request; (ch) - half price child portion available

