Mothers Day Lunch Menu SUNDAY 22nd MARCH



Starters

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Chicken Truffle and Herb Terrine with toasted brioche, salad and chutney.

Spiced Butternut Squash Soup served with crusty bread.

Smoked Salmon and Prawn Cocktail served with

brown bread and butter and mixed leaves.

Salad of Goats Cheese beetroot and candied walnuts.

Main Courses

Roast Topside of Beef from "Kimmeridge Farm" and Yorkshire puddings.

Poached Salmon in a Veronique Sauce Grape, white wine and cream.

Chicken Breast in a Café de Paris Sauce White wine, tomato tarragon and cream.

All of the above are served with roast potatoes, cauliflower cheese, chantey carrots, fine green beans, Swede and red cabbage.

Aubergine Parmigiana layers of aubergine, tomato, basil, mozzarella and parmesan. Served with garlic bread drizzled with balsamic vinegar and a side salad.

Desserts

Salted Caramel Chocolate and Walnut Tart
Steamed Clementine and Pomegranate Pudding
Summer Pudding
Raspberry and white chocolate Meringue Roulade
Selection of ice creams and sorbets

3 courses £28.95
Includes a floral gift for all mums
Main course for small children £9.95
£5 deposit per person

Booking Essential Telephone: 01929 480701

Mothers Day Special High Tea SUNDAY 22nd MARCH



Assorted Finger Sandwiches

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Coronation Chicken, Egg Mayonnaise, Poached Salmon and Cucumber Ham and Tomato, Coastal Cheddar and Real Ale Chutney.

Fruit and Plain Scones

with Dorset Clotted Cream and locally sourced Strawberry Jam.

A Delicious Array of Miniature Cakes and Tartlets.

Dorset Tea Selection

Breakfast Tea, Camomile, Foraged Fruits, Earl Grey Tea, Green Tea, Blackberry Syllabub, Mint, Ginger and Sunshine Tea.

£17.50 per head

Includes a floral gift for all mums

Booking Essential Telephone: 01929 480701

£5 deposit per person

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