

## MOTHERS' DAY MENU

Sunday 15th March 2026

### Glass of Bubbly for every Mum

### STARTERS

#### **Salt Roasted Beetroot Soup**

Mascarpone, Herb Croutons (D, G\*)

#### **Crayfish Cocktail**

On A Bed Of Shredded Lettuce, Dressed With Marie Rose Sauce And Brioche Toast (E, D, CR, G\*)

#### **Aged Feta with Compressed Melon**

Aged Goat Cheese, Rocket, Honey Compressed Melon With Balsamic Syrup And Olive Oil (D, SD)

#### **Duck Liver and Brandy Pâté**

Toasted Brioche Bread, Apricot And Ginger Chutney (D, E, SD, E)

### MAINS

#### **Fennel & Citrus Slow Roasted Pork Loin**

Roast Potato, Seasonal Vegetables, Thyme Jus (D, SD, C)

#### **Roasted Striploin Beef**

Roast Potato, Seasonal Veg, Pan Gravy, Yorkshire Pudding (D, G, C, SD)

#### **Paprika Honey Glazed Salmon Fillet**

Wasabi Creamy Tarragon Sauce, Mash Potato, Seasonal Vegetables (D, F, CR)

#### **Grilled Chicken Supreme**

Pommes De Puree, Seasonal Vegetables, Diane Sauce (C, D, M, SD)

#### **Aubergine Milanese**

Rich Tomato Sauce, Garlic Bread, Rocket, Parmesan (G, D)

### DESSERTS

#### **Dual Chocolate Mousse**

Spring Berries, Chocolate Tuile (G, D)

#### **Raspberry Sponge Cake**

Clotted Cream, Forest Berry Compote (D, G)

#### **Sticky Toffee Pudding**

Caramel Sauce, Vanilla Ice Cream (D, G, S)

#### **Selection of Dorset Cheese**

Grapes, Celery, Cheese Crackers, Chutney (D, G, C, SD)

(\*) Can be Gluten free

C- CELERY, CR- CRUSTACEANS D- DAIRY, E- EGGS, F- FISH, G- GLUTEN, L- LUPIN, M- MUSTARD, ML- MOLLUSCS, N- NUTS, P- PEANUTS, S- SOYA, SD- SULPHUR DIOXIDE, SS- SESAME SEEDS

All food is cooked to order and where possible sourced from local Dorset produce