

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