

## 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