



MOTHERS DAY THREE COURSE LUNCHEON

MARCH 10th 12.00 – 15.30hrs

Adults 46.00 Children 23.00

STARTERS

WHITE CRAB

Heritage tomato, pickled radish, croutons & olive soil (GFA)

CHEFS PRAWN COCKTAIL

Lettuce, granny smith apple, leaves, Marie rose sauce, lemon & cayenne pepper (GFA)

WILD BEETROOT

Blackberry, Dijon honey mustard, balsamic glaze & walnut praline (VE) (GF)

FREE RANGE CHICKEN TERRINE

Baby gem lettuce, parmesan shavings, croutons & Caesar dressing (GFA)

CHEFS LEEK, PEA & WATERCRESS SOUP (VE)

MAINS

SWEET POTATO & SPINACH CURRY

Basmati rice, naan bread & mango chutney (VE) (GFA)

PAN FRIED SALMON

Pea risotto, asparagus, beetroot and baby leek (GF)

CHEFS NUT ROAST

Seasonal vegetables, roast potatoes, yorkies, cauliflower & broccoli cheese and Chef's gravy (VE)

SEA BREAM

Baby potato fondant, stem broccoli, chorizo pepper fricassee & black garlic paste (GF)

ROASTS of THE DAY

Sirloin of Beef or Corn Fed Chicken or Leg of Lamb

All Roasts served with seasonal vegetables, roast potatoes, yorkies, cauliflower & broccoli cheese and Chef's gravy

DESSERTS

RICH CHOCOLATE BROWNIE

Berries compote, Chantilly cream (GF)

FRUITS OF THE FOREST PAVLOVA

Fruit coulis, Chantilly cream, berries, almond flakes (GF)

VANILLA CRÈME BRULEE

Forest berries & shortbread (GF)

COCONUT BREAD & BUTTER PUDDING (VE)

LOCAL SOURCED CHEESE BOARD

Artisan crackers, chutneys, celery

GIGGIS LOCAL ICE CREAM

3 scoops, please ask your server for today's flavours

V: Vegetarian VE: Vegan VEA: Vegan available GF: Gluten-Free. GFA: Gluten Free Available.

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.

10% service charge on all our food and beverage items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.