



Mother's Day Menu



Limoncello on Arrival

Starters

Soup of the Day

Garlic & rosemary focaccia (VG)

Traditional Prawn Cocktail

Iceberg lettuce, Marie Rose sauce, cucumber, avocado, poached tiger prawn, lemon wedge, brown bread & butter

Smoked Salmon & Leek Terrine

Lemon emulsion, orange pickled fennel, toasted croutes

Confit Duck Leg & Mozzarella Arancini

Celeriac purée, pomegranate, crispy kale

Thyme Marinated Breaded Brie

Cranberry compote, petit herb salad (V)

Intermediate: Pink Champagne Sorbet

Mains

Roasted Topside Of Beef

Garlic & thyme roast potatoes, yorkshire pudding, seasonal vegetables, red wine gravy, watercress

Roast Griskin Of Pork

Garlic & thyme roast potatoes, seasonal vegetables, red wine gravy, crackling, watercress

Mint Braised Pulled Shoulder Of Lamb

Garlic & thyme roast potatoes, seasonal vegetables, red wine gravy, homemade mint sauce, watercress

Pan Fried Sea Bream

Sweet potato purée, baby gem, garden pea, chive & lemon velouté, oven roasted vine cherry tomatoes

Roasted Root Vegetable Cottage Pie

Mashed potato, garlic & parsley crumb, garlic & thyme roast potatoes, seasonal vegetables, red wine gravy, watercress (VG)

Mushroom & Truffle Cannelloni

Mushroom & truffle duxelle, parsley mornay sauce, grated parmesan, rocket & balsamic salad (V)

Desserts

Melt-In-The-Middle Chocolate Fondant

Chocolate soil, speckled mint chocolate chip ice cream, white chocolate & raspberry tuile

Passion Fruit Cheesecake

Gingerbread crumb, passion fruit textures

Classic Vanilla Bean Crème Brûlée

Pistachio & almond biscotti, seasonal berries, lemon balm (V)

Mixed Berry Eton Mess

Fruits of the forest compote, crushed meringue, vanilla chantilly cream, fresh berries (V)

Mango & Coconut Panna Cotta

Textures of raspberry, toasted coconut flakes, lemon balm (VG)

Two Scoop Treleavens Ice Cream Selection

Chocolate dipped strawberry, choose from vanilla, chocolate, strawberry & ask your server for today's guest flavour (V, VGOR)

All mothers to receive a netted lace bag of two homemade lavender shortbread when tea & coffee is served

V - Vegetarian | VG - Vegan | VGOR - Vegan On Request



Mother's Day Allergen Menu



Limoncello on Arrival

Starters

Soup of the Day

Garlic & rosemary focaccia (VG Celery Gluten)

Traditional Prawn Cocktail

Iceberg lettuce, Marie Rose sauce, cucumber, avocado, poached tiger prawn, lemon wedge, brown bread & butter (Celery Gluten Crustaceans Eggs Milk MC: Mustard)

Smoked Salmon & Leek Terrine

Lemon emulsion, orange pickled fennel, toasted croutes (Celery Gluten Eggs Fish Milk Sulphur Dioxide MC: Mustard)

Confit Duck Leg & Mozzarella Arancini

Celeriac purée, pomegranate, crispy kale (Celery Eggs Milk)

Thyme Marinated Breaded Brie

Cranberry compote, petit herb salad (V Eggs Milk Sulphur Dioxide)

Intermediate: Pink Champagne Sorbet

Mains

Roasted Topside Of Beef

Garlic & thyme roast potatoes, yorkshire pudding, seasonal vegetables, red wine gravy, watercress (Celery Gluten Eggs Milk Sulphur Dioxide)

Roast Griskin Of Pork

Garlic & thyme roast potatoes, seasonal vegetables, red wine gravy, crackling, watercress (Celery Milk Sulphur Dioxide)

Mint Braised Pulled Shoulder Of Lamb

Garlic & thyme roast potatoes, seasonal vegetables, red wine gravy, homemade mint sauce, Watercress (Celery Milk Sulphur Dioxide)

Pan Fried Sea Bream

Sweet potato purée, baby gem, garden pea, chive & lemon velouté, oven roasted vine cherry tomatoes (Fish Milk Sulphur Dioxide)

Roasted Root Vegetable Cottage Pie

Mashed potato, garlic & parsley crumb, garlic & thyme roast potatoes, seasonal vegetables, red wine gravy, watercress (VG Celery)

Mushroom & Truffle Cannelloni

Mushroom & truffle duxelle, parsley mornay sauce, grated parmesan, rocket & balsamic salad (V Gluten Eggs Milk Sulphur Dioxide)

Desserts

Melt-in-the-Middle Chocolate Fondant

Chocolate soil, speckled mint chocolate chip ice cream, white chocolate & raspberry tuile (Eggs Milk Soya Sulphur Dioxide)

Passion Fruit Cheesecake

Gingerbread crumb, passion fruit textures (Gluten Milk Nuts)

Classic Vanilla Bean Crème Brûlée

Pistachio & almond biscotti, seasonal berries, lemon balm (V Gluten Eggs Milk Nuts Sulphur Dioxide)

Mixed Berry Eton Mess

Fruits of the forest compote, crushed meringue, vanilla chantilly cream, fresh berries (V Eggs Milk Sulphur Dioxide)

Mango & Coconut Panna Cotta

Textures of raspberry, toasted coconut flakes, lemon balm (V VG Nuts)

Two Scoop Treleavens Ice Cream Selection

Chocolate dipped strawberry, choose from vanilla, chocolate, strawberry & ask your server for today's guest flavour (V VgOR Eggs Milk)

All mothers to receive a netted lace bag of two homemade lavender shortbread when tea & coffee is served

V - Vegetarian | VG - Vegan | VGOR - Vegan On Request