

Mothers Day
Sunday 14th March 2010

Cream of courgette and brie soup

Home smoked trout salad with crème fraiche and lemon brioche

Crispy Somerset brie chunks with spiced cranberry compote

Home made venison terrine with onion chutney and toasted grained bread

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Roast sirloin of beef with Yorkshire pudding and shallot gravy

Seared fillet of salmon with creamed spinach and pancetta

Pan fried breast of chicken with a chick pea and carrot broth

Stuffed courgette with tomato risotto and chive butter sauce (v)

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*All Main Courses are served with a Selection of Fresh Vegetables
or a Shredded House Salad*

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Light chocolate roulade with hot chocolate ice cream

White chocolate crème brulee with popcorn cookies

Lemon cheesecake with blackcurrant sorbet

Selection of local farmhouse cheeses

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Fresh coffee and mints

Adults – £27.00

Children – £11.75 (Under 10 Years Old)