SUNDAY 10th MARCH Served 12pm - 8pm

Main course

Pastrami spiced striploin with spring vegetables, beef dripping potatoes, port sauce (gluten free)

Artichoke and oregano stuffed lamb leg with lemon potatoes, early spring vegetables and a pomegranate glaze (gluten free)

Rainbow trout with fennel and lentil salad, pine nuts and sumac (gluten free)

Roasted butternut with goats cheese, sundried tomato with sage infused risotto (gluten free and vegetarian, vegan available)

Desserts

Strawberry shortcake with red velvet ice cream (gluten free)

Classic lemon meringue pie with lime sorbet

Coconut and dark chocolate mousse with poached forest fruits (gluten free and vegan)

£25.00 per person with a FREE glass of fizz for the mums