

**SUNDAY 10th MARCH**  
**12pm - 8pm**

**Aperitif – A glass of prosecco for the Mums**

### **Main course**

**Stuffed Island lamb leg (*gluten free*)**

**Classic Italian Porchetta (*gluten free*)**

**Caramelised onion, squash and spinach pithivier**

**All served with fluffy roast potatoes, spring vegetables and proper gravy**

**Salmon en croute, citrus potatoes, dill sauce and spring vegetables**

### **Desserts**

**Dark chocolate mousse with Chantilly cream (*gluten free*)**

**Citrus cheesecake with torched Italian meringue**

**Warm chocolate brownie with vanilla ice cream (*gluten free*)**

**Two courses £25.00 per person with a FREE glass of fizz for the mums!**

**MOTHER'S DAY**