

## Mother's Day Lunch 2022

### STARTERS

Parma Ham with Chilled Honeydew Melon (gf)

Bresaola with Rocket Parmesan Shavings and Truffle Oil (gf)

Mozzarella and Tomato Salad drizzled with Basil Olive Oil (gf) (v)

### MAIN COURSE

Roast Sirloin of Beef  
*with Yorkshire Pudding and Red Wine Gravy*

Breast of Chicken (gf)  
*Cooked in White Wine with Mushrooms Pancetta and Black Olives*

Involtino di Manzo (gf)  
*Beef rolled with Parma Ham and Pecorino Cheese cooked in Tomato Sauce*

Shank of Lamb \*  
*Slow Roasted in Rosemary and Red Wine*

*The Above Served with Roast Potatoes and Fresh Seasonal Vegetables*

Aubergine Parmigiana (v) (gf)  
*Layers of Aubergine and Mozzarella Baked in Tomato Sauce  
Roast Potatoes and Mixed Salad*

Spinach and Ricotta Ravioli (v)  
*Parcels of Filled Fresh Pasta in a Rich Tomato Sauce  
Mixed Salad*

### DESSERT

Profiteroles with Chocolate Sauce

Caramel Panna Cotta with Chocolate Sauce (gf)

Vanilla Cheesecake with Fruit Compote

Tiramisu Al Amaretto

**£24.95 Fixed 3 Course Price**

(gf) suitable for coeliacs (v) suitable for vegetarians

\* £3 supplement for this option

## **Kid's Menu – For Under 10s**

### STARTERS

Parma Ham with Chilled Honeydew Melon (gf)

Mozzarella and Tomato Salad drizzled with Basil Olive Oil (v) (gf)

### MAIN COURSE

Roast Sirloin of Beef and Yorkshire Pudding  
Roast Potatoes and Vegetables

Spinach and Ricotta Ravioli (V)  
in Tomato Sauce

Chicken Goujons  
with Hand Cut Chips

Penne Pasta with Bolognese

### DESSERT

Chocolate Brownie

Choose any 2 Flavours of Ice Cream or Sorbet  
Chocolate / Vanilla / Strawberry / Bubblegum  
Lemon / Mango / Raspberry

**£13.50 Fixed 3 Course Price**