



Mother's Day Menu

First Course

Cullen skink soup with smokey Scottish fish, creamy leeks and potato

Three way bruschetta with hummus, olive tapenade and tomato concasse

Chicken liver mousse with cherry gel on toasted brioche

Main Course

Roasted lamb with creamed, smoked garlic potatoes and roasted vegetables

Ricotta gnocchi with sautéed aubergines and sage brown butter sauce

Roast chicken poussin with smoked fregola, leeks and wild mushroom cappuccino sauce

Dessert

Blueberry tiramisu infused with Italian coffee, topped with fresh blueberries

Traditional cheesecake served with mango purée

Warm sticky toffee pudding served with toffee ice cream

2 Courses £19.95

3 Courses £24.95

Coffee and petit fours £2.95