



THE VINEYARD

MOTHER'S DAY

SUNDAY 11TH MARCH 2018

ONE COURSE £12.95 TWO COURSES £18.95 THREE COURSES £24.95

STARTERS

Leek Potato & Watercress Soup

Croutons

Ham Hock & Wholegrain Mustard Terrine

Piccalilli, Crostinis, Pea Puree, Smoked Cheddar & Apple Bon Bon

Gin Cured Salmon Gravlax

Smoked Salmon & Dill Mousse, Sweet Pickled Shallot Rings, Lemon Marinated Celeriac & Cucumber Salad, Dill Oil

Garlic & Thyme Marinated Chicken

Classic Caesar Dressing, Parmesan Tuille, Crispy Confit Chicken, Char Grilled Baby Gem Lettuce, Croutons

Goats Cheese, Confit Garlic & Rosemary Panna Cotta

Confit Beetroot Puree, Baked Baby Beetroot, Walnut Pesto, Walnut & Pumpkin Seed Savoury Granola

MAIN COURSES

Roast Beef

Redcurrant Jus, Yorkshire Pudding, Roast Potatoes, Chef's Vegetables, Watercress

Roast Pork

Cider Jus, Apple Balls, Crackling, Roast Potatoes, Chef's Vegetables, Black Pudding Crumb

Roast Chicken Breast

Confit Chicken & Tarragon Rilette, Roast Potatoes, Pan Gravy, Chef's Vegetables, Smoked Bacon Lardons

Pan Fried Cod Loin

Pea Puree, Celeriac Fondants, Lemon & Parsley Sauté Pea, Crispy Capers, Dill Dressing, Shoestring Potato

Halfpenny Nut Roast

Roast Potatoes, Vegetable Crisps, Vegetable Jus, Chef's Vegetables

DESSERTS

Strawberry Trifle Delice

Strawberry Salsa, Chantilly Cream, Chocolate Soil, Strawberries

Orange Marmalade & Whiskey Bread & Butter Pudding

Blood Orange Syrup, Raspberries, Custard

Chocolate Mousse

White Chocolate & Peanut Butter Blondie, Salted Praline Powder, Chantilly Cream, Chocolate Brittle

Warm Cherry Bakewell Tart

Black Cherry Coulis, Morello Cherry Ice Cream, Shortbread Crumb, Toasted Almonds

Ice Cream Sundae

Two Scoops of Ice Cream, Chantilly Cream, Coulis, Wafer, Nuts & Chocolate Soil

Choose From: Vanilla, Double Chocolate Chip, Morello Cherry or Lemon Meringue

Call 01384 221122 to book.

A deposit of £5 per person is required for all bookings. Menu subject to change.