

Mother's Day Sunday Lunch

Roasted carrot, Ginger & Creamed Coconut Soup

finished with chilli, coriander & spring onion and served with crusty bread

Prawn Cocktail

delicate seafood served with dressed gem lettuce and Marie Rose sauce

Ham Hock Terrine

with pickled vegetables and charred sourdough

Caramelised Balsamic Red Onion Tart

With Goats cheese and crème fraiche, served with roast beetroot puree and watercress

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Roast Topside of Beef With roasted parsnip & gravy

Apple Roasted Pork Loin With crispy crackling, & cider sauce

Roast Chicken Supreme served with sage & onion stuffing & chicken gravy

Roast Leg of Lamb served with roasted parsnip and minted jus - £2.50 supplement

Pan Roasted Bibury Trout Fillets With sweet potato gratin and buttered stem brocolli

Nut Roast Wellington with honey roasted parsnips, chantennay carrots and rich vegetable gravy

All main Courses are accompanied by a selection of fresh vegetables

And all roasts have Chefs special Yorkshire Puds!

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Sticky Toffee Pudding with rich buttery toffee sauce & Giggi's Vanilla ice cream

Double Chocolate Brownie Served with fruit compote and Giggi's Vanilla ice cream

Lemon & Blueberry Tart With Giggi's Vanilla ice cream

Treacle Tart With blood oranges and orange syrup and Giggi's vanilla ice cream

Simple Cheese Board with Blue, Brie & Cheddar - £2.00 supplement

Selection of Ice Cream Handmade at Giggi's Ice cream Parlour

3 Courses £20.95 per person