



Sunday 30th March

MOTHER'S DAY SUNDAY LUNCH MENU

Two Courses £25, Three Courses £30

APPETISERS

Classic Prawn Cocktail, Served with Granary Bread and Farmhouse Butter (gfo)

Ardennes Paté Served with Toasted Granary Bread and Caramelised Onion Chutney (gfo)

Homemade Focaccia and Dips; Olive Oil, & Balsamic, Houmous and Black Olive Tapenade (v, vgo)

MAINS

Knightwick Butcher's Herefordshire Roast Topside of Beef, Served with a Yorkshire Pudding (gfo)

Knightwick Butcher's Roast Lamb (gfo)
+\$2 supplement

Panfried Seabass with Tartare Sauce (gfo)

Nut Roast (v, vgo)

*All served with Roast Potatoes, Roast Parsnips,
a selection of Seasonal Vegetables & Cauliflower Cheese*

DESSERTS

Classic Lemon Cheesecake Served with Bennetts Farmhouse Vanilla Ice Cream & Homemade berry compote (v)

Sticky Toffee Pudding in a Butterscotch Sauce, Served with Bennetts Farmhouse Vanilla Ice Cream or Homemade Vanilla Bean Custard (v)

Warm Chocolate Brownie, Served with Bennetts Farmhouse Vanilla Ice Cream (v, gfo)

Affogato; Double Espresso over a Scoop of Bennett's Farmhouse Vanilla Ice Cream (v, vgo, gf)

From Bennetts Farmhouse Ice Cream; Three Scoops of; Vanilla, Chocolate, Strawberry, or Salted Caramel Ice Cream, Lemon or Orange sorbet (gfo, vgo)

*A discretionary 10% service charge
will be placed on all tables*

