

**MOTHERING SUNDAY LUNCHEON
15TH MARCH 2026**

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**SMOOTH CHICKEN PATE WITH ONION MARMALADE
CREAM OF PEA & MINT SOUP
SMOKED SALMON TOPPED WITH TOASTED GOATS
CHEESE & HOT HONEY
PRAWN & APPLE COCKTAIL
GARLIC MUSHROOM AU GRATIN**

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**ROAST PORK WITH ROASTED APPLE & YORKSHIRE
PUDDING
SALMON FISHCAKE WITH LEMON & PARSLEY
HOLLANDAISE
BREADED CHICKEN BREAST WITH GARLIC TARRAGON
SAUCE
COD FILLET WITH LEMON HERB BUTTER WRAPPED IN
FILO PASTRY
HAZEL & CASHEW NUT ROAST WITH YORKSHIRE
PUDDING WITH VEGGIE GRAVY**

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PANACHE OF SEASONAL VEGETABLES

**APPLE & SALTED CARAMEL CRUMBLE
BLACK CHERRY BREAD & BUTTER PUDDING
PROFITEROLES WITH CHOCOLATE & CARAMEL SAUCE
DARK CHOCOLATE MOUSSE
MANOR HOUSE CHEESES**

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**FRESHLY GROUND COFFEE & TEA
PETIT FOURS**

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**PRICE PER HEAD £34.00
PLEASE NOTE 10% SERVICE TO BE LEVIED**

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