

Mother's Day

STARTERS

Smoky Roasted Tomato Soup **VCG** (**VG** Option Available)
Delicately paired with Grissini

Duck & Orange Pâté Twist **DNGC** (Option Available)
Served with Red Onion Marmalade, Baby Leaf Mixed, & Crispy Melba Toast

Heirloom Beetroot & Orchard Apple Salad **NMP**
Paired with Honey-Dijon Crème & Toasted Almonds

MAIN COURSES

Chargrilled Prime Sirloin **CDM**
Creamy Garlic Mash, Roasted Brussels Sprouts, Carrots, Parsnip & Herb-Infused Larder Reduction

Pan-Seared Seabass with Citrus Butter **DFI**
With Mango & Lime Butter Sauce, Golden Roasted Potatoes, Carrots, Tender Stem Broccoli

Herb-Marinaded Grilled Chicken Breast **DECM**
Roasted Baby Potatoes, Zucchini, Carrots & Lemon Thyme Jus

Mother's Day Medley **VCS**
Creamy Wholemeal Mushroom Pie accompanied by Cajun Spiced Mash & Seasonal Greens

DESSERTS

Lemon Posset with Shortbread Crumble **DC**
Silky Lemon Posset topped with Buttery Shortbread Crumbs & Fresh Berries

Vanilla & Berry Panna Cotta **GDVSP**
Smooth Vanilla Panna Cotta with Berry Coulis

Chocolate & Hazelnut Tart **VDCNS**
*Rich Dark Chocolate Ganache in a Crisp Shell,
finished with Toasted Hazelnuts & a touch of Sea Salt*



£75

PER PERSON

£49

PER CHILD (6-12)

Served with a glass of Welcome Prosecco & a glass of Wine

C-Celery D-Dairy E-Eggs F-Fish G-Gluten M-Mustard
N-Nuts S-Soya SP-Sulphite V-Vegetarian VG-Vegan GF-Gluten Free

Dishes may contain allergens. If you have any dietary requirements please let your server know.

All Prices are Inclusive of VAT. A discretionary 12.5% Service charge will be added to your final bill.

WARREN



HOUSE
HOTEL