

The Galley

Mother's Day Menu 2018

2 courses £18.95, 3 courses £22.95

Starters

Chef's tomato and roasted red pepper soup with pesto croutons and fresh bakery bread (v)

Chicken liver, port and red wine parfait, home made chutney and toasted bakery bread

Salmon rilette, citrus dressed baby leaf salad and toasted ciabatta thins

Heritage beetroot & grilled goats cheese salad, balsamic reduction

Main Courses

Roasts are all served with traditional trimmings and chefs stock pan gravy:

Roasted topside of beef (served pink) and Yorkshire pudding

Roast garlic and thyme infused chicken breast, cranberry stuffing

Roasted rump of lamb, mint & red current gravy

Herb crusted fillet of cod, parsley mash, samphire grass and roasted vine tomatoes

Spinach and ricotta tortellini, roasted asparagus spears (v)

Desserts

Rich dark chocolate tart, pistachio ice cream and black cherry coulis

Vanilla pannacotta, fruits of the forest compote and shortbread biscuit

Homemade sticky toffee pudding, butterscotch sauce and vanilla ice cream

Mild white cheddar and stilton cheese plate with chutney and crackers

any allergies or dietary requirements need to be brought to our attention when ordering as we work with a fresh food kitchen, we can offer gluten free alternatives on request. £5 per person is required to book.