MOTHER'S DAY MENU

STARTERS

Roast tomato soup (VE)

Warm bread

Smoked salmon roulade (GF)

Baby salad, lime crème fraiche

Ham hock terrine (GF)

Dressed Rocket & piccalilli

Garlic mushrooms (V)

Toasted Brioche, glazed with blue cheese & topped with poached egg

Chicken liver parfait

Mixed salad, red onion marmalade

MAINS

Free range grilled chicken (GF)

Buttered greens, gratin potato & thyme jus

Pan fried hake (GF)

Crushed new potato, seasonal vegetables, crab & chive sauce

Slow roast pork loin (GF)

Creamy mustard mash, carrot, beans & apple sauce

Winter green risotto (GF) (VE)

Finished with vegan cheese

Roast top side of beef

Prime scotch 21 day hung beef (£5.00 supplement)

Yorkshire pudding, seasonal vegetables, roast potatoes, horseradish jus

DESSERT

Warm sticky toffee pudding

Vanilla ice cream & toffee sauce

Eton mess

Chantilly cream & mixed berry's

White chocolate Madagascan vanilla cheesecake

Coulis & raspberry sorbet

Callebaut chocolate brownie

Chocolate ice cream

Local British cheese selection (£10 supplement)

Cheddar, Somerset Brie, stilton, grapes, chutney & biscuit

Two courses £19 per person | Three courses £28 per person

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

 $V-Vegetarian.\ VE-Vegan.\ GFA-Gluten\ free\ available\ with\ some\ modifications.\ NGCI-Non\ gluten\ containing\ ingredients$













At Macdonald Hotels & Resorts, we are dedicated to serving the highest quality food and this starts with the importance we place on sourcing; we care where and how all our ingredients have been reared or produced. Our white fish is caught from wild sustainable sources and all our lamb and beef is Scottish, with our beef matured for a minimum of 21 days. All our poultry and pork is farmed in the UK, our bacon is British dry cured and our shelled eggs are 100% free range.

We are fully committed to prioritising animal welfare and will only work with suppliers who share the same level of commitment to best practice in animal welfare management on their farms.