



**MOTHER'S DAY MENU**  
**30TH MARCH 2025**

**2 course £23**

**3 course £28.50**

**Starters**

**Roasted red pepper and tomato soup** served with warm buttered bread  
(v)(ve)(gfa)

**Fresh melon and strawberries cocktail** with coconut syrup (v) (ve) (gf)

**Homemade chicken liver and Brandy pate** with melba toast (gfa)

**Wild mushroom and spinach risotto**, with pesto drizzle and parmesan shavings  
(v)(gf)

**Classic Prawn Cocktail** served with toasted bread (gfa)

**Mendip traditional roast dinner**

*All our roast dinners are served with a medley of vegetables, Homemade Yorkshire pudding, rosemary scented roast potatoes and gravy. Add cauliflower cheese for £4.50*

**Roast topside of beef**, (gfa)

**Roast loin of pork with sage and onion stuffing**

**Chicken Supreme** (gfa)

**Lamb Wellington**

**Vegetable and cranberry Wellington** (v) (ve)

**Roast fillet of salmon**, buttery Savoy cabbage, creamy mash and white wine sauce  
(gf)

**Baked goat cheese salad** with balsamic glaze and candied walnuts (v) (gf)

**Puddings**

**Strawberry pavlova** (gf)

**Homemade fruit crumble** with custard (gfa)

**Lemon posset** with shortbread (gfa)

**Homemade sticky toffee pudding** with toffee sauce and vanilla ice cream (gfa)

**Selection of sorbet and ice cream** 3 scoops (*Vanilla (vea), chocolate, white chocolate, strawberry, salted caramel (vea), raspberry and passion fruit*)

**Chocolate brownie** with vanilla ice cream (gf)

*If you suffer from any allergies or have any requirements, please let us know. We can cater for all your needs.  
V: Vegetarian, VE: Vegan, GFA: Gluten free available, GF: Gluten free. VEA: Vegan available.*

