



MOTHER'S DAY

2 COURSES £35 | 3 COURSES £40

FIRST COURSE

Chicken liver parfait, rosemary butter, sourdough croutes, frisée, quince puree gf*
Smoked salmon, lilliput capers, crème fraîche, shallots, avocado, micro salad gf
Leek and potato soup, fresh sourdough ve, gf*
Pea fricassee, crispy bacon, shimiji mushrooms, crispy egg, afilia v*

SECOND COURSE

Roast sirloin beef gf*
Cider & mustard glazed gammon gf*
Pan seared chicken supreme gf*
Wild mushroom roast loaf ve, gf*
(all served with a selection of seasonal vegetables, thyme roasted potatoes, Yorkshire pudding
and pan gravy)

Roasted hake, chorizo crumb, razor clam salsa, buttered kale, chateau potato gf*

THIRD COURSE

Sticky toffee pudding, toffee sauce, vanilla ice-cream
Lodge Belgian chocolate brownie, white chocolate sauce, salted caramel ice cream
Duxford mess, chantilly cream, mixed berry compote, mint syrup, meringue gf
Bramley apple and Yorkshire rhubarb crumble, creme anglaise, seeded oat topping
Selection of British cheeses, crackers, quince gf*



MOTHER'S DAY AFTERNOON TEA

£21.95pp | Kids £10pp

A selection of homemade sandwiches:

Cucumber and cream cheese
Smoked salmon and mayonnaise
Honey roast ham and wholegrain mustard
Egg mayonnaise with cress

Fruit and plain scones with strawberry and raspberry
preserve and clotted cream and a variety of tasty sweet
treats.

Served with your choice of English breakfast, herbal or
fruit tea, and coffee.

