

NEWTON COURT

Mothering Sunday Lunch – 10th March 2024

Starters

Soup of the day, Artisan Bread (GF*, V, Ve)
Waldorf Apple and Beetroot Salad, Shaved Parmesan
Marie Rose Sauce prawn cocktail, Brown Bread
Vegetable Mille Feuille, Vintage Oil & herb Dressing

Mains

Sirloin of Herefordshire Beef, Celeriac and Horseradish Puree (GF*)
Thyme Roasted Chicken Breast, Homemade Bread Sauce (GF*)
Wild Mushroom and Chestnut Wellington, Wild mushroom & Dijon
fricassee (V, Ve)
Thyme roasted Pork Loin, Gasping Goose Apple Sauce (GF*)

Sides, served with all dishes

Maldon Sea Salt Rosemary Roasted Potatoes
Maple & Thyme Roasted Carrots and Parsnips
Swede & Celeriac Mash
Apple, Sage, Onion Stuffing
Winter Greens
Leek, Broccoli Cauliflower Cheese
Yorkshire Pudding
Gasping Goose Cider Gravy

Desserts

Black Forest Brownie, Rowlestone Ice Cream (DF*, GF*)
Strawberry & Clotted cream Eton Mess (DF*, GF)
Perry Poached Pears, Honey Orange & Cardamom Syrup, Vanilla bean
Icecream, (Ve*,DF)
Apple pie, Cinnamon & brown butter crumb, Chantilly cream.

Allergens please let the server know

* = Alterations can be made to these dishes to accommodate allergens

Two courses: £28

Three courses: £35

Children's menu

One course £10

Two courses £15