

# MOTHER'S DAY

## Three courses



### CELEBRATORY TIPPLES

**Rhubarb Gin & Tonic** Warner's Rhubarb Gin & Fever-Tree Mediterranean Tonic garnished with orange

**Pink Berry Spritz** Warner's 0% Pink Berry, Fever-Tree Raspberry & Orange Blossom Soda

### LET'S BEGIN

**Prawn & Feta Risotto**† black tiger prawns & feta with a pea, mint & courgette risotto

**Crispy Salt & Pepper Squid**† with a sweet chilli relish

**Korean BBQ Chicken Strips** crispy chicken strips in Korean BBQ sauce

**Creamy Garlic Mushrooms** (V) on toasted garlic ciabatta and topped with Italian hard cheese

**Vegetable Grain Salad** (VE) roasted butternut squash, red onion and beetroot with a grain salad

### MAIN EVENT

**Sea Bass & Seared Scallops**† with a pea, mint & courgette risotto

**Rum Caramel Pork Belly** topped with root veg crisps and served with roast new potatoes and maple-glazed carrots. Served with merlot & beef dripping gravy

**Roasted Stuffed Butternut Squash** (VE) (N) roasted butternut squash stuffed with melted Violife™, rice and romesco sauce. Served with rocket & pickled red onion salad

**Hand-Battered Atlantic Cod**† served with chips, tartare sauce and your choice of garden or mushy peas

**28-Day-Aged Prime Sirloin 8oz** with herb butter, dressed rocket & cucumber salad, grilled half tomato and chips

*With your steak:* Creamy Peppercorn & Brandy Sauce  
Garlic & Mushroom Sauce | Merlot & Beef Dripping Gravy  
Creamy Peppercorn & Brandy Sauce with sautéed mushrooms

### SUNDAY ROASTS

*All of our Sunday meat roasts are served with garlic & rosemary duck fat roasties, maple-roast carrots & parsnips, seasonal veg, a Yorkshire pudding, sausage meat stuffing and gravy*

**Trio of Roasts** pork loin, sirloin of beef and turkey breast. Served with crackling

**Roast Sirloin of Beef**

**Roast Turkey Breast** with a pig-in-blanket

**7-hour Slow-Cooked Rib of Beef** served on the bone

**Roast Pork Loin** with crackling

**Woodland Mushroom Bourguignon Wellington** (VE) with roasties, maple-roast carrots & parsnips, seasonal veg, sage & onion stuffing and balsamic gravy

*Sunday Sides:*

**Cauliflower Cheese** (V)

**Pigs-in-blankets**

### SOMETHING SWEET

**Chocolate Torte** (VE) with coconut vanilla ice cream in a dark chocolate dome. Served with chocolate sauce

**Bakewell Tart** (V) (N) with raspberry coulis. Served with a jug of custard

(VE) (N) *Vegan option available*

**Caramelised Vanilla Cheesecake** (V) with red berries, raspberry coulis and clotted cream ice cream

**Spiced Caramel Panna Cotta** (V) vanilla panna cotta with spiced caramel sauce. Served with clotted cream ice cream

**Salted Caramel Sundae** (V) chocolate and clotted cream ice cream layered with vanilla cheesecake and chocolate brownie. Topped with whipped cream and salted caramel sauce

Full allergen information is available on request – please speak to a team member or visit [www.chefandbrewer.com](http://www.chefandbrewer.com). (V) Suitable for vegetarians. (VE) Suitable for vegans. (N) Dish contains nuts. †Fish, poultry and shellfish dishes may contain bones and/or shell. Some dishes may contain alcohol which may not be listed on the menu. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu descriptors do not list all ingredients. Please advise the team of any dietary requirements before ordering. Please note we do not operate a dedicated vegetarian/vegan kitchen area. All stated weights are approximate prior to cooking. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals.