

FORAGE

WADSWICK

Mother's Day

SUNDAY, 15TH MARCH

3-COURSES | 2-COURSES
£43.50 | £36.50

TO START

*Bruschetta of Toasted Soda Bread, Marinated Heritage Tomatoes,
Whipped Ricotta, Basil and Tomato Balsamic*

Potted Mackerel with Pickled Cucumber and Sourdough Toast

Pea and Mint Soup with Homemade Focaccia

Confit Chicken and Leek Terrine with Prune Purée and Sourdough Toast

MAIN COURSES

*All served with seasonal vegetables, cauliflower gratin,
roast potatoes, Yorkshire Pudding and Gravy*

Sirloin of Aberdeen Angus Beef, served pink

½ Lemon and Thyme Roasted Chicken with Apricot Sausage Meat Stuffing

Loin of Padfields Pork with Homemade Apple Sauce

Seasonal Vegetable Nut Roast served with Vegan Gravy

PUDDING

Blackcurrant Soufflé with White Chocolate and Honeycomb Ice Cream

*Choux Bun filled with Caramel Mousse and Belgian Chocolate Ganache
topped with Warm Chocolate Sauce*

Wadswick Apple and Cinnamon Crumble with Homemade Madagascan Vanilla Custard

*Individual Lemon Meringue Pie, Lemon Curd Tart,
topped with Italian Meringue, served with Raspberry Sorbet*

BOOKING ESSENTIAL