

THE CHURCH

BAR & RESTAURANT

NON DAIRY
MENU



Mothers Day Menu

SITTING BETWEEN 12NOON AND 4PM

STARTERS

CLASSIC FRENCH ONION SOUP (V)

Served with toasted ciabatta

HAM HOCK CROQUETTE

Slow cooked hock, coated in panko bread crumbs and served with homemade brown sauce

HOT-SMOKED SALMON

Served with a beetroot salad and watercress dressing

BUBBLE AND SQUEAK

Potato, spring onion and cabbage pan fried cake, served with poached eggs

Confit "Orchard Farm" Belly of Pork

Slow cooked with sage seeds and fresh cubed pineapple. Served with bacon jam and cider braised shallots

MAIN COURSES

(ALL OF OUR ROASTS ARE SERVED WITH ROASTED ROOT VEGETABLES & POTATOES, YORKSHIRE PUDDING, BRAISED RED CABBAGE AND SPRING GREENS)

ROAST SIRLOIN OF BRITISH BEEF

Finished with a rich port gravy

ROAST STUFFED LAMB SHOULDER

With a garlic, rosemary & sorrel stuffing and. Finished with a rosemary jus

ROASTS SUPREME OF ORGANIC CHICKEN

Finished with a rich port gravy

PAN FRIED SALMON FILLET

Served with a spring veg fricassee and royal jersey potatoes and red pepper coulis

VEGEBALE RISOTTO(V)

Mushroom and spinach risotto in a white wine sauce

DESSERTS

EMPIRE TARTE TATIN (V)

Caramel sautéed apple upon a sweet puff pastry base

STICKY TOFFEE & FIGGY PUDDING (V)

A warm sponge, with lightly salted black bean treacle sauce and vanilla bean ice cream

SORBETS (V)

A selection of sorbets. Choose from Lemon, Raspberry or Champagne

THREE COURSES £26.95

UNDER 12's £14.95

V— Vegetarian

Please advise your waiter of any dietary requirements

Please advise your waiter of any dietary requirements or sensitivities

Allergen information policy available

A service charge of 10% for parties of 10 or more will be added

