



Mother's Day

in the Roseberry Suite

Sunday 22nd March

live acoustic set with Paul Moore

1pm arrival, 2 course lunch & "Mumosa"

Adults £21.00 / Children's roast (chicken or beef) & ice cream £8.95

Main Course

Slow cooked shoulder of lamb with Yorkshire pudding & rich pan gravy

Pan fried breast of chicken, truffle mash potato, wild mushroom, red wine & thyme jus

Roast silverside of beef, Yorkshire pudding & rich pan gravy

Roast sirloin of beef, Yorkshire pudding & rich pan gravy (£2.00 supplement)

Pan fried fillet of seabass, spring onion, cheddar potato cake, white wine & chive cream sauce

Vegetable wellington, beetroot & roast vegetables, wrapped in pastry with a wild mushroom cream (V)

Unless otherwise stated served with creamy mash, roast potatoes & an array of fresh vegetables.

Desserts

Vanilla panacotta, ginger snap biscuit, rhubarb & gin granita

Glazed French lemon tart, homemade raspberry & clotted cream ice cream with mini meringue kisses

Strawberry cheesecake, kaffir lime & strawberry compote with honeycomb

Triple chocolate overdose - chocolate brownie, truffle torte & praline profiterole with caramel sauce & vanilla ice cream

Classic treacle sponge & creamy custard

add on... Tea or Coffee with homemade chocolate truffles £2.50

Please note a non-refundable deposit of £10 per adult / £5.00 per child is required at the time of booking with the balance and meal pre order due 2 weeks prior to the date.

Our menus can be adapted to cater to special dietary requirements & allergies, please mention these at the time of booking

For bookings please contact reception on 01642 722231 or email info@thetreebridgehotel.co.uk

