THE RAMBLEWOOD



Mothering Sunday Lunch Menu - 30th March 2025 Served from 12pm until 4pm

Starters

Soup of the day with sliced bloomer G-CE Classic Prawn Cocktail CR-E-SO Chicken and sage terrine, piccalilli and watercress SD-E-MU-G Goats cheese and caramelised onion tart D-G Beetroot cured salmon with apple and fennel SD-F-SO Pea and mint croquette with mint salsa G-E-SO

Mains

Choice of roast topside of beef, Honey roast gammon or Pan roast chicken with stuffing

(All served with Yorkshire Pudding, Roast Potatoes & Vegetables)

Seared fillet of salmon with crushed new potatoes, wilted spinach and dill

hollandaise F – E – SO - D

Spinach and ricotta tortellini with a sage cream sauce and rocket ${\tt E-G-D}$

<u>Desserts</u>

Sticky toffee pudding with a toffee sauce and vanilla ice-cream ${\tt E-G-D}$

Apple and tea-soaked raison crumble with custard E-G-D-SO

Mixed berry Eton Mess - D

Chocolate tart with orange sorbet ${\tt G-D}$

Ramblewood cheese platter with biscuits and homemade chutney ${\tt SD-G-D-MU}$

3 courses: £35 Children Under 12 £14.00

Allergens guidance: CE - Celery | CR - Crustacean |D - Dairy | E - Eggs | F - Fish | L - Lupin | MU - Mustard N -Nuts | P - Peanuts | SD - Sulphur Dioxide | SE - Sesame | SO - Soya | G - Gluten | Allergens marked with a * can be omitted in the dish if requested