

# SYMONDS

at Redwood

# SUNDAY LUNCH

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Mother's Day Lunch, March 31<sup>st</sup>, 2019

## STARTERS

**Butternut squash soup**, with chilli oil & homemade bread & butter (V)

**Ham hock terrine**, plum & apple chutney, toasted sourdough

**Wye Valley smoked salmon**, horseradish cream, capers & rocket (GF)

**Warm Cerny goat's cheese**, spiced poached pear, walnut salad (V)(N)

## MAINS

### Roast striploin of beef

Goose fat roasted potatoes, Yorkshire pudding, horseradish cream

### Roast loin of pork

Goose fat roasted potatoes, crackling, Yorkshire pudding, apple sauce

### Roast breast of chicken

Goose fat roasted potatoes, Yorkshire pudding, bread sauce

### Pan-fried fillet of seabass

Spring onion potato cake, lemon butter sauce (GF)

### Gnocchi with roasted Mediterranean vegetables

Pesto dressing (V)(N)

All served with seasonal vegetables, cauliflower cheese and pan gravy.

## DESSERTS

**Lemon tart**, raspberry coulis, raspberry sorbet (V)

**Sticky toffee pudding**, caramel sauce, honeycomb ice cream (V)

**Selection of ice creams or sorbets** (V/GF)

**Selection of British cheeses**, farmhouse crackers, spiced fruit chutney (V)

Main Course £22.50, Two Courses £29.00, Three Courses £34.50

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(V) Vegetarian | (N) Nut | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.