

# FATHERS DAY LUNCH

16<sup>th</sup> June 12 – 4pm

## STARTERS

**Soup of the day**, with homemade bread & butter (V)

**Chicken liver parfait**, red onion marmalade, toasted ciabatta

**Wye Valley smoked salmon**, horseradish cream, capers, shallots, mixed leaves (GF)

**Creamed wild mushrooms**, toasted granary (V)

## MAINS

### Roast sirloin of beef

Goose fat roasted potatoes, Yorkshire pudding, horseradish cream

### Roast loin of pork

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

### Roast breast of chicken

Goose fat roasted potatoes, Yorkshire pudding, bread sauce

### Pan-fried fillet of sea bass

Crushed new potatoes, pea puree, lemon butter sauce (GF)

### Asparagus, pea and basil oil risotto

Pecorino crisp, wild rocket (V/GF)

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

## DESSERTS

**Chocolate fondant**, salted caramel sauce, honeycomb ice cream (V)

**Sticky toffee pudding**, clotted cream ice cream (V)

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

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

Main Course £17.50, Two Courses £26.00, Three Courses £29.50

(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.

**SYMONDS**  
at Redwood