

MOTHER'S DAY LUNCH

Sunday 22nd March 12 – 4pm

STARTERS

Wild mushroom & tarragon soup, herb croutons (V)

Gressingham duck & port pate, cider & apple chutney, toasted sourdough

Chew Valley smoked salmon, dill yoghurt dressing, baby leaf salad (GF)

Oxford blue cheese, red wine poached pear, candied 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 salmon, crushed new potatoes, chive butter sauce (GF)

Beetroot & Cerny goats cheese ravioli, warm pesto dressing, wild rocket (V/N)

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

DESSERTS

Warm apple tart Tatin, cinnamon crème anglaise (V)

Dark chocolate tart, raspberry coulis, raspberry sorbet (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 £29.50

Three Courses £35.00

(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