



Mother's Day Menu

£26.00 per person for 2 courses

£29.00 per person for 3 courses

Starters

Pea & Watercress Soup, with Bread and Butter (V) (GF*)

Mushroom Pate with Redcurrant Jelly, Bloomer Toast, Red Pepper Salad (V) (GF*)

Smoked Salmon & Prawn, Seafood Sauce, Cucumber, Baby Leaves, Brown Bread and Butter (GF*)

Mushrooms filled with Chicken Liver Pate, Panko & Herbs and Deep Fried, served with Garlic Mayo

Mains

Roast Spring Lamb with Mint Sauce, Red Wine Gravy (GF)

Roast Topside Beef with Yorkshire Pudding, Red Wine Gravy (GF)

Slow Roast Duck Leg, Orange and Port Jus (GF)

Nut Roast with Candied Carrots, Vegan Gravy (V) (Ve) (GF)

(All the Above are served with Roast Herb Potatoes, and Seasonal Vegetables)

Loin of Cod with a Prawn, Chablis & Cream Sauce, Medley of Green Vegetables and Buttered Mid Potatoes (GF)

Puddings

Banoffee Pie with Pouring Cream (V)

Double Chocolate Cheesecake with Whipped Cream and Chocolate Swirls (V)

Luscious Lemon Sponge Pudding, Lemon Cream, Meringue with Vanilla Bean Ice-cream

Cappuccino Panna-cotta, Vanilla Shortbread with Double Cream (GF)

Spiced Autumn Berries with Vegan Vanilla Ice-cream with an Oat Crumb (V) (Ve) (GF*)

Please Note

We use a wide range of ingredients in our kitchens, some of which may contain allergens. Our kitchen is not a nut-free environment. A dietary allergen sheet is available upon request. If you have a specific allergy or dietary requirement, please let us know by emailing: enquiries@spreadeagleinn.com

Service time is approximately 1—1½ hours.

(GF) = Gluten-Free (GF*) = Gluten-free is available on request (V) = Vegetarian (Ve) = Vegan

An optional service charge of 10% is added to your bill. ALL the service charge goes to our hard-working team. If you wish to opt out of this service charge, please ask a member of the staff who will deduct it from your bill before payment. Thank you.