

# Findon Manor

## Mother's Day Menu

**2 courses 30.00**

**|**

**3 courses 35.00**

### For the table

Bowl of olives 3.25 | Halloumi fries 4.50 | Truffle nuts 3.25 | Sourdough bread & oil 4.50

### Aperitifs

Bottega Prosecco 20cl 10.50 | Kir Royale 10.00 | Peach bellini 10.00 | Aperol Spritz 10.00

### Starters

Roast celeriac soup, walnuts, truffle oil – (Vg)

Prawn and crayfish cocktail with Marie-Rose sauce, iceberg lettuce, fresh bread and butter

Sundried tomato & mozzarella arancini, rocket salad, balsamic vinegar

Moroccan style chicken, chickpeas, couscous, roasted Mediterranean vegetables, spiced tomato sauce

### Main courses

Locally sourced roast sirloin of beef, Yorkshire pudding, Harvey's gravy, roast potatoes and local vegetables – *served pink*.

Roasted chicken breast, Yorkshire pudding, stuffing, sausage, roast potatoes, pan gravy, seasonal vegetables.

Roast Leg of Lamb, Mint sauce, Yorkshire pudding, pan gravy, roast potatoes, seasonal vegetables.

Grilled seabass, crushed new potatoes, pea & cream sauce, roasted vine tomatoes

Mushroom wellington, romesco sauce, roast potatoes, seasonal vegetables – vegan

*Why not add cauliflower cheese (£3.50 supplement)*

*A selection of speciality teas and barista coffee is also available on request*

*Should you fancy something specific please let us know and we will do our best to oblige.  
Please tell us if you have any allergies. 12.5% service charge added to all bills.*

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## Mother's Day Menu

### Dessert Menu

Chocolate fondant, vanilla ice cream

Rhubarb Crumble, custard

Raspberry & white chocolate cheesecake, raspberry compote, meringue pieces

Strawberry Eton mess, Chantilly cream, strawberry coulee

Caroline's farm ice -creams and sorbets 3 scoops

Vanilla, strawberries and cream, chocolate or toffee and honeycomb, rum & raisin Sorbets - Raspberry, lemon or mango

English cheese plate with an assortment of 3 cheeses served with biscuits, red onion and sloe gin chutney, celery and grapes and artisan breads – perfect for 2 (£3.00 supplement)

***Dessert Wine – The Ned Noble, sauvignon 2019, New Zealand - £25.00 50cl***

### Digestifs <sup>25ml</sup>

Courvoisier 4.50 | Benedictine 4.50 | Grand Marnier 4.50 | Calvados 4.5 | Limoncello 4.0

### Hot drinks

Liqueur coffee – Irish whiskey, Tia maria, Drambuie, Baileys 7.5

Americano 3.25 | Cappuccino 3.75 | Latte 3.75 | Flat White 3.75

Mocha 4.0 | Hot chocolate 4.00 | Loose leaf tea pot 3.5 English breakfast, Earl grey, Moroccan mint

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