## FATHERS DAY 16<sup>th</sup> JUNE 2019

£25.50 per person for 3 courses

## **STARTERS**

Served with homemade focaccia

Asparagus & spinach soup with lemon crème fraiche (v)
Perkins smokehouse salmon rillette, pickled cucumber &
Melba toast

Twice baked organic cheddar soufflé, chicory salad, apple & cinnamon dressing (v)
Fig, gorgonzola & Parma ham tartlet, watercress salad, hazelnut dressing

## **MAIN PLATES**

Roast sirloin of Clipston-on-the-Wolds beef with red wine jus

Slow roast leg of lamb, stuffed with garlic & rosemary, creamed onion sauce and red

wine jus

Clipston-on-the-Wolds roast chicken with sage and onion stuffing, chipolata and red wine jus

Roast loin of Tollerton pork, with sage and onion stuffing, apple sauce, crackling and red wine jus

Beetroot & mushroom wellington, carrot & ginger purée, vegetarian gravy (v)

Roast cod loin, crushed new potatoes, saffron and mussel chowder

All roasts are served with Yorkshire pudding, roast potatoes, creamed potato and a selection of seasonal vegetables

## **SWEETS**

Strawberry Eton mess

Sesame & orange cannoli, with milk chocolate mousse, orange jelly
Blueberry cheesecake, banana, mango and lime sorbet
Sticky toffee pudding, toffee sauce and vanilla ice cream
Perkins Ice cream selection

Perkins sorbet selection

Cheeseboard-Colston Bassett Stilton, Organic Somerset cheddar, and Coulommiers 'brie' with biscuits, Perkins chutney, grapes and celery

If you have a food allergy please inform us before you order so a manager can advise you accordingly.

Useful note: many of our dishes can be made gluten free with small adjustments