



Celebrate Mother's Day

Sunday 27th March 2022

Adults Menu

Starters

Homemade Tomato soup with basil oil (V)(VE)(GFA)

Smooth chicken liver pate, red onion chutney and melba toast (GFA)

Gateau of seasonal melons with a mint syrup (V)(VE)(GF)

Carvery Main Course

Roast Turkey and Roast Topside of Beef, Yorkshire pudding, roast potatoes, seasonal vegetables and pigs in blankets with roast gravy (GFA)

Beetroot and butternut squash wellington with seasonal vegetables, roasted new potatoes and mushroom gravy (V)(VE)

Desserts

Dark chocolate tart served with orange sorbet, orange and star anise gel, orange jelly and orange compote (VG)(GFA)

Forrest fruit Eton Mess (GF)

Raspberry frangipane tart with raspberry coulis compote and vegan vanilla ice cream (VE)

Please speak to our staff if you have any allergies before ordering and we will do our best to accommodate you.

(GF) Denotes Gluten Free (GFA) Denotes Gluten Free Available (VG) Denotes Vegetarian (V) Denotes Vegan (VA) Denotes Vegan Available

Children's Menu

(Under 12's)

Starters

Tomato soup (V)(VE)(GFA)

Cheesy garlic ciabatta

Gateau of seasonal melons (V)(VE)(GF)

Carvery Main Course

Roast Turkey and Roast Topside of Beef, Yorkshire pudding, roast potatoes, seasonal vegetables and pigs in blankets with roast gravy (GFA)

Chicken goujons, fries and garden peas

Penne pasta in a tomato sauce, topped with cheese (V)(VE)

Desserts

Chocolate brownie, raspberry coulis and vanilla ice cream

Maltese Sundae

Duo of ice cream

Choose from chocolate, vanilla or strawberry

Prices

Adults

Starters **£5.50** | Mains **£13.50** | Desserts **£5.50**

Children (Under 12's)

Starters **£3.50** | Mains **£7.50** | Desserts **£3.50**

Dining Times

1pm and 2.30pm

Terms and Conditions

A deposit of £10 per person is required at the time of booking

Tables must be prebooked

Call 01745 582716

Oriel Hotel