

Mother's day evening menu

Carrot and fresh ginger soup, coriander sour cream

Treehouse terrine of pork, venison and black pudding, granary toast, gooseberry chutney

Swallows smoked haddock and chive risotto, freshly shaved parmesan

Cocktail of prawns and crayfish, thousand island dressing, brown bread and butter

Roasted red onion, beetroot and Northumberland Original cheese tart,

Supreme of corn fed chicken, roasted heritage potatoes, mushroom, prune and brandy sauce

Individual roast loin of pork, black pudding mash, grain mustard and apple sauce

Roasted rump of lamb, crushed black pepper carrots, minted red wine sauce

Pan fried fillets of sea bass, saffron cooked Carroll's heritage potatoes, wilted spinach, white wine cream

Sesame crusted salmon, wasabi and spring onion potatoes, sticky soy dressing

Wild mushroom risotto cake, roquette and slow roasted tomato salad, wood roasted red pepper and smoked garlic dressing

Dark chocolate and caramel tart, ginger snap dust, orange crème fraiche

Lemon and raspberry posset, vanilla and tarragon shortbread

Passion fruit cheese cake, exotic fruit coulis

Sticky toffee pudding, vanilla ice-cream, Mars Bar™ custard

Pair of Northumberland cheeses, apricot chutney, Doddingtons Crunch biscuits