



CELEBRATING MUM

Sunday 22nd March

Spring vegetable soup, garden pea and mint crème fraiche V,G, Ve

Warm tart of creamy goats cheese, caramelised red onion and leeks,
crisp apple chards, wild rocket and candied walnut salad V

Potted chicken liver parfait, pink pepper corn and chervil butter topping,
sea salted crostinis and dressed salad leaves G

Fresh salmon, prawn and crayfish cocktail, pickled cucumber and dill, salad leaves G

Duo of melon, macerated strawberries, minted sugar V, Ve

28 day dry aged roast striploin of beef, Yorkshire pudding,
braised onions and roast potatoes G

Duo of fresh fish, seabass fillet, smoked haddock chowder tart, spring greens

Roast loin of Packington pork, Doreen's famous black pudding, toffee apple sauce,
buttered mashed potato G

Mediterranean vegetable tart tatin, mozzarella and dressed rocket leaves,
beetroot puree V

Honey roast ham, sage, red onion and confit garlic stuffing

Zingy lemon posset, shortbread orange biscuit V, G

Baked vanilla cheesecake, fruit compote, raspberry coulis, whipped cream V

Individual lemon meringue pie, strawberries and cream V

Sticky toffee pudding, warm toffee sauce, baileys Irish cream custard V

Selection of cheese, orchard chutney, grapes and cheese biscuits, celery curls G

THREE COURSES £29.95 | CHILDREN AGED 12 AND UNDER £11

FISH | OYSTER BAR | STEAKS
THE ABBEY
BURTON-UPON-TRENT
THE WINERY
BAR
RESTAURANT
WINE | COCKTAILS | CRAFT ALE