

MOTHER'S DAY SUNDAY LUNCH

STARTERS

Classic Prawn Cocktail E, MU, CR, M, GL, C, SU Chicken Liver Parfait GL, M, S, SU Forest Mushroom Soup, Sourdough Toast M, GL Smoked Salmon Platter F. GL. E. SU Cured Meats and Cheeses to Share GL. M. SU

MAINS

Overnight Roast Sirloin of Beef GL, M, E Yorkshire pudding, horseradish cream

> Roast Berkshire Pork GL, M, E Apple sauce, crackling

Baby Roast Chicken GL, M, E Sage and onion stuffing, bread sauce

All served with seasonal vegetables, roast potatoes and pan gravy GL, M, E Why not add all 3 to share on our sharing boards for £4 per person

> Whole Roast Fish of the Day F. M. MU Lemon butter, house salad

> > Vegetable Crumble GL, M Blue cheese, brioche toast

> > > DESSERTS

Apple and Toffee Crumble GL, M Custard Strawberry and White Chocolate Mille-Feuille GL, M, E Lemon Pannacotta Meringue M, E Sticky Toffee Pudding GL, M, E, SU Clotted cream ice cream Selection of British Cheese Board M, C, SU, GL

> 2 courses £28 3 courses £35

ALLERGEN INFORMATION C - Celery, CR – Crustaceans, E – Egg, F – Fish, GL – Gluten, L – Lupin, M – Milk, MO – Molluscs, MU – Mustard, N – Nuts, P – Peanuts, SE – Sesame seeds, S – Soya, SU – Sulphites. Please let us know if you have any allergies or intolerance. Our dishes are made in a kitchen that handles all allergens.

Any additional allergen information is available on request, please discuss with your waiter. A discretionary 10% service charge will be added to all bills, this service charge is shared amongst the whole team at Donnington Valley. All prices include value added Tax at the prevailing rate.