

Ravenwood Hall

Mothers Day Menu 2026

To Start...

Roasted Butternut Squash and Apple Soup, Cumin Crème Fraiche, Wholemeal Croutons (VE)

Smoked Mackerel and Smoked Trout, Lemon Mayonnaise, Rocket with Herb Oil (DF) (GF)

Classic Prawn Cocktail, Caviar, Quails Egg, Lemon (GF)

Tuscan Panzella Salad, Heritage tomatoes, Olives, Shallots, Ciabatta Bread, Basil,
Red Wine Vinegar and Olive Oil Dressing (V)

Main Fayre...

Roasted 32-day aged Sirloin of Beef, Crispy Roasted Maris Pipers, Yorkshire pudding, Pan Gravy (GF)

Rosemary and Garlic Baked Lamb Leg, Crispy Roasted Maris Pipers, Yorkshire pudding, Pan Gravy (GF)

Roasted Breast of Cornfed Chicken, Sage and Onion Stuffing, Roasted Maris Pipers,

Yorkshire pudding, Pan Gravy (DF)

Wild Mushroom Arancini, Cheese Shavings, Rocket, Tomato Ragu (VE)

Vegan Roast, Onion Gravy, Roasted Maris Pipers (VE)

To Finish....

Warm Apple Tart, Candied Walnuts, Salted Caramel Ice Cream (VE)

Dark Chocolate and Orange Delice, Raspberry sorbet (V)

Lemon, Honey, and Poppy Steamed Sponge Pudding, Custard (V)

Mixed Berry Meringue Roulade, Berry Coulis, Clotted Cream (V) (GF)

Three Cheese Selection, Brandy Apple Chutney, Grapes, Crackers, and Biscuits (V)

3 Courses £39.50 adult and £23.00 children aged 12 and under

Served from 12.00pm – 4.00pm

Includes a gift for all the ladies

V = Vegan, VE = vegan option available DF = Dairy Free GF = Gluten Free

