



# MOTHER'S DAY SPECIAL

## STARTER

Settle in with a glass of Prosecco or fresh orange juice, served alongside a tasty selection of canapés to enjoy on board.

## MAIN COURSE

### **Pan-Roasted Lamb Rump (GF)**

Tender lamb with crushed peas and mint, dauphinoise potatoes, seasonal roots, and a rich red wine jus.

### **Roast Pork (GF)**

Succulent roast pork finished with a cider & apple glaze, served with fondant potato and buttered seasonal vegetables.

### **Wild Mushroom & Asparagus Risotto (V, GF)**

Creamy Arborio rice with wild mushrooms, tender asparagus, and a fresh, zesty gremolata.

## DESSERT

### **Flourless Chocolate Cake (GF)**

Rich, indulgent, and served with a tangy raspberry coulis.

### **Lemon Torte with Shortbread Crumb (GF)**

Smooth lemon cream topped with a buttery gluten-free shortbread crumb.

### **Rhubarb & Ginger Crumble (VE, GF)**

A comforting British classic, baked until golden and served with mixed berry compote and oat custard.