



ORCHARDLEIGH ESTATE

Mothers Day Menu

Starters

Premium Chicken Liver and succulent Pork Pâté with Spicy Tomato Chutney

*Baby Breaded Camembert served on a bed of Mixed Leaves with a luscious
Cranberry and Port Reduction*

*Savoury Mushroom Pâté, A blend of Sautéed Mushrooms, Shallots and Garlic for
a rich and velvety texture (VE, VG, DF, GF)*

Mains

*Tender Somerset Chicken, Topped with a Rich Local Cider and Mushroom
Sauce that captures the essence of the region's bountiful flavours*

*Aberdeen Angus Slow-Roasted Beef served with a crispy baked Yorkshire
Pudding and a decadent drizzle of Rich Pan Juices*

*Butternut Squash Wellington, Combining the earthy sweetness of Roasted
Butternut Squash with the richness of Savoury Mushrooms, all enveloped in
Flaky Puff Pastry (VE, VG, DF)*

Served with Roasted potatoes and seasonal veg

Desserts

*Zesty Sicilian Lemon Cheesecake, Refreshing Layers of Sicilian Lemon Infused
Mascarpone Cheesecake Mix on a Crumbly Biscuit Base.*

*Delectable Profiteroles, Delicate pastry puffs filled with a Chantilly Cream and
drizzled with Decadent Chocolate Ganache.*

*Blackcurrant Cheesecake: Vegan and Gluten Free Biscuit base, topped with a
Blackcurrant Mousse (VE, VG, DF, GF)*

£45pp





Mothers Day Childrens Menu (under 12's)

Starters

Soup of the day served with crusty bread & butter (V, Ve)

Seasonal Fruit Platter (V, Ve, Gf)

Garlic Bread topped with grated cheese

Mains

Orchardleigh Sausages served with mash potato and Baked Beans (Gf)

Chicken Goujons served with French Fries and Baked Beans

Tomato and Roasted Vegetable Pasta Bake (V)

Desserts

Chocolate Brownie with Cream/Ice Cream. (V, Ve)

Selection of Ice Creams (V, Ve)

Profiteroles served with chocolate sauce and ice cream

£19.95pp

