



LEAF AT

THE  
CASTLE  
HOTEL

**MOTHERING SUNDAY LUNCH**  
**Three-courses 40.00**

**STARTERS**

- Cauliflower velouté (V)** Truffle oil and garlic crouton
- Duck and orange pâté** Plum and apple chutney, toasted brioche
- Crispy calamari** Garlic mayonnaise and lemon
- Goat's cheese and onion tart (V)** Rocket salad, balsamic reduction

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**MAIN DISHES**

- Roast striploin of beef (GF)**
- Half roast chicken (GF)**
- Braised lamb shank (GF)**
- Roasted Salmon (GF, DF)** Buttered spinach and curly kale
- Wild mushroom pithivier (VE)**

*All mains are served with an individual Yorkshire pudding along with roasted potatoes, seasonal vegetables and gravy served family style to share*

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**DESSERTS**

- Dark chocolate delice (VE, GF, DF)** Chocolate sauce, blood orange sorbet
- Sticky toffee pudding (V)** Salted caramel ice cream
- Apple crumble (V)** Fresh custard
- Finest British cheese selection (V)** Quince jelly, grapes and crackers

All prices are inclusive of VAT. A discretionary service charge of 12.5% is added to your bill. This service charge is always split between team members who served you. For more information on allergens or dietary requirements, please speak to one of the team. Calorie information per dish is available on request.

V – vegetarian VE - vegan GF - gluten free DF – dairy free

