



**THE DAFFODIL**

CELEBRATE  
MOTHER'S DAY



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£35 PP

FOR THREE COURSES

STARTERS

CELERY HEART  
& FENNEL SALAD

Pear, toasted walnuts,  
blue cheese *VDNSd*

TWICE BAKED DOUBLE  
GLOUCESTER SOUFFLÉ

Fresh chives, truffle oil  
*DEGSdV*

SCOTTISH  
SMOKED SALMON  
Capers, parsley, shallots, lemon,  
sourdough bread *VD FGSd*

CHARCUTERIE

Ham terrine, salami, chorizo, Serrano  
ham, piccalilli, sourdough bread

*GSdMu*

SALT COD BITES

Pickled cucumber, caper  
& dill mayonnaise

*DEFGSd*

ROASTS

All roasts are served with roast potatoes, seasonal  
greens, carrot & swede mash, cauliflower cheese

ROAST ANGUS BEEF

Yorkshire pudding, creamy horseradish, gravy *DGSd*

THYME ROAST CHICKEN BREAST

Pigs in blankets, bread sauce, gravy *DGSd*

SLOW ROAST PORK BELLY

Crackling, apple sauce, gravy *DNSd*

ROAST FISH OF THE DAY

Please ask for details

MAINS

BATTERED CORNISH  
HADDOCK

Chips, crushed peas, burnt lemon,  
tartare sauce *EFGSd*

BAKED CAULIFLOWER IN  
SPICED COCONUT MILK

Black beans, bok choy, toasted  
coconut, flatbread *VGGr*

SWEET POTATO  
TIKKA MASALA

Basmati rice, cucumber yoghurt,  
toasted almonds, flatbread *GGrNVg*

DESSERTS

PINEAPPLE CARPACCIO

Kiwi fruit, passion fruit, coconut sorbet *VVg*

MELTING CHOCOLATE FONDANT

Marshmallow, honeycomb, vanilla ice cream *VDEG*  
(please allow 15 minutes)

BRAMLEY APPLE CRUMBLE

Custard or vanilla ice cream *VEDG*

A SELECTION OF FOUR  
ARTISAN CHEESES

Stilton, Quikes Cheddar, Bath Soft & Cerney Goats  
Served with fruit chutney, celery, grapes & crackers

STICKY TOFFEE PUDDING

Caramel sauce, clotted cream *VDESd*

*Ce DGSdN*

*C* Crustaceans *Ce* Celery *D* Dairy *E* Eggs *F* Fish *G* Gluten *Gr* Garlic *L* Lupin *N* Nuts *Mo* Molluscs  
*Mu* Mustard *P* Peanuts *S* Soya *Sd* Sulphur Dioxide *Se* Sesame Seeds *V* Vegetarian *Vg* Vegan

A 10% discretionary service charge will be added to your bill