



MOTHER'S DAY

SUNDAY 15TH MARCH 2026



£35 per guest two course
£39.9 per guest three course

STARTERS

Rosemary & Salt Baked Focaccia olive oil, balsamic	VEG
Truffle Puffs panko crumb cheesy buttery mash, black truffle mayonnaise. grated pecorino	VEG Op
Chicken Liver Parfait chutney, toasted brioche	GF opt
Beets & Butternut Squash Roasted in winter aromatics, mixed with a herbaceous salad, toasted pine nuts	GF Vegan

MAINS

Roast Beef (pink) Home's own creamed horseradish	GF opt
Roast Chicken Roasted in lemon & thyme, sage stuffing & maple glazed bacon	GF opt
Porchetta pork belly rolled with fennel, rosemary, herbs and garlic	GF opt

The above dishes are served as a sharing platter
along with your choice of meat | roast potatoes in dripping | Yorkshire pudding | honey roasted carrots
buttered greens | cauliflower cheese | jug of proper stock gravy

Nut Roast all the trimmings, suitable for vegetarians	VEG Vegan option
Glazed Salmon soy, honey, ginger, sesame, pickled mooli, edamame beans, rosemary garlic roasted new potatoes, The Sunday lunch trimmings are not part of this dish	

Home Burger pretzel bun, beef patty, pickles, sriracha, cheese rarebit, crispy onions	
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DESSERTS

Manchester Tart by Provenance a classic of crisp pastry base, raspberry jam, custard, banana & coconut	
Bread & Butter Pudding chocolate & orange glaze, crème Anglaise	
Spiced Rum Affogato rum soaked raisins & sultanas, rum & raisin ice cream, hot espresso	GF
Artisan Cheeseboard selection of cheese, chutney, celery, grapes & focaccia crisp breads	GF opt

