Mother's Day
Celebration Menu
Sunday 15th March 2026

THE SOLO
bistro bar hotel

Starters

Curried Parsnip & Apple Soup
with parsnip crisps & curry oil V/VG/GFA

Prawn, Crayfish & Smoked Salmon Cocktail
dressed salad & brown bread GFA

Whipped Duck Liver Parfait
with cherry gel, sour cherries & focaccia toast GFA

Truffled Wild Mushrooms
served on baked focaccia with parmesan crisps V/GFA

Mains

Roast Sirloin of Beef
duck fat roasted potatoes, honey glazed carrots, parsnips, seasonal greens & yorkshire pudding GFA

Roast Loin of Pork
duck fat roasted potatoes, honey glazed carrots, parsnips, seasonal greens & yorkshire pudding GFA

Slow Braised Shoulder of Lamb
duck fat roasted potatoes, honey glazed carrots, parsnips, seasonal greens & yorkshire pudding GFA

Pan Roasted Salmon Fillet
caper & red onion crushed new potatoes, sundried tomato & olive salsa GF

Homemade Butternut Squash & Spinach Nut Roast
confit garlic potatoes, glazed carrots, parsnips, seasonal greens & yorkshire pudding V/VG

Desserts

Homemade Syrup Sponge
served with custard

Raspberry & White Chocolate Cheesecake
served with white chocolate ice cream & raspberry gel GFA

Triple Chocolate Brownie
served with salted caramel ice cream & chocolate sauce GF

Stem Ginger Panna Cotta
served with massarrated rhubarb vanilla crumble & rhubarb sorbet GFA

1 Course £19.95, 2 Course £25.95, 3 Course £31.95

Reservations only. Traditional kids menu also available

V	VA	VG	VGA	GF	GFA
Vegetarian	Vegetarian Adaptable	Vegan	Vegan Adaptable	Gluten Free	Gluten Free Adaptable