

Mother's Day Carvery

THE
COOPER
ASSOCIATES
COUNTY
GROUND

Openers

Cream of asparagus soup (GF) (V) (vegan option available)

Chicken truffle and herb terrine
Served with a salad garnish, chutney and findor bread
(GF option available)

Moules Mariniere (GF option available)
Mussels in a white wine and garlic sauce served with crusty bread

Deep fried brie wedges
Served with redcurrant jelly

Middle order

Choose from chefs carved meats of the day
Topside of roast beef, honey glazed gammon, roast turkey

Sweet potato, cashew nut and apricot tart (V)(VG)(GF)(DF)

All served with freshly prepared vegetables and potatoes

Tail enders

Baileys tart

Salted caramel chocolate brownie with vanilla ice cream

Lemon curd cheesecake

Raspberry trifle torte

Chocolate and coconut tart with coconut ice cream (GF)(VG) (DF)
Mixed ice-cream sundae

Granny Gothards white chocolate and raspberry, caramel and
chocolate ice cream

Somerset cheese & biscuits
Served with chutney, celery, grapes and a selection of biscuits
(£2 supplement)

Freshly brewed coffee or tea served with a chocolate mints

1 Course - £14.50 2 Course - £20.95 3 Course - £25.95