



MOTHER'S DAY LUNCH

A T

Batch Country House

1 PM | 15 MARCH 2026

A DELICIOUS 3 COURSE MEAL

Adults £35 | Children £17

TABLES MUST BE PREBOOKED.
BOOK ON THE WEBSITE





Mother's Day Menu

STARTER

Roasted Carrot and Coriander Soup (v) (gf)

Trio of Fish Cakes – Salmon and Dill, Smoked Haddock and Chive, Cod, Parmesan, Garlic and Parsley with a sweet chilli sauce

Cheddar Cheese, Spring Onion and Bacon Tart with Fruit Chutney, on a bed of mixed leaves

Falafels – Sweet Potato, Beetroot and Pea and Mint with a Tzatziki Dipping Sauce (v) (gf)

MAIN COURSE

Traditional Roast Topside of British Beef with Yorkshire Pudding, Roast Potatoes and Gravy

Slow Roasted Leg of Rolled Welsh Lamb with Rosemary and garlic, Red Wine jus and Roast Potatoes

Stuffed Somerset Chicken Breast with Mozzarella and Garden Herbs wrapped in Parma Ham, finished with a Rich Tomato sauce and Hasselback Potatoes

Pan Fried Fillet of Scottish Salmon with a Tarragon and Lemon Cream Sauce on Crushed New Potatoes (gf)

Roasted Beetroot and Butternut Squash Wellington with Spinach and Garlic, Romesco Sauce (v) (gf)

DESSERT

Rhubarb and Ginger Crumble with Creamy Custard

Warm Biscoff Brownie with Vanilla Pod Ice Cream

Vanilla Poached Peaches with Chantilly Cream

Melody of Sorbet - Sicilian Lemon, Passionfruit & Mango, Raspberry and Sorrel (GF) (V) (DF)

Coffee/Tea Mints £2.50pp

V- VEGAN AND VEGETARIAN

GF - GLUTEN FREE





Children Menu

STARTER

Homemade Leek, Pea and Watercress Soup. (v) (gf)
Vegetable Sticks.
Garlic Bread.

MAIN COURSE

Mini Roast Beef.
Chicken Goujons with Fries and Garden Peas.
Fish Goujons with Fries and Garden Peas.
Plant Based Burger with Fries & Garden Peas. (v)

DESSERT

Trio of Mini Doughnuts with Chocolate Sauce.
Ice Cream with Sprinkles & a Flake.
Chocolate Brownie and Vanilla pod ice cream.

V- VEGAN AND VEGETARIAN
GF - GLUTEN FREE

