

MOTHER'S DAY

Sunday 31st March

12:00 – 8:00pm

£25.00 per Adult

£12.50 per Child

STARTERS...

HOMEMADE MINISTRONE & BACON SOUP, BREAD & BUTTER

POTTED CHICKEN LIVER PATÉ, TOASTED BRIOCHE, SALAD & CHUTNEY

SMOKED SALMON, PRAWNS, WATERCRESS & CUCUMBER SALAD,
CREAM CHEESE & TOMATO MAYONNAISE DRESSING

CREAMY GARLIC MUSHROOMS, CRUMBLed STILTON & TOASTED CIABATTA

CANTALOUPE MELON, RASPBERRY & MANGO COULIS

MAIN COURSES...

BRAISED BRISKET OF BEEF, ROOT VEGETABLE GRAVY, YORKSHIRE PUDDING

SHEPHERD'S PIE WITH CHEDDAR CHEESE MASH TOPPING

SLOW ROAST LOIN OF PORK, STUFFING, CIDER GRAVY

STEAK & KIDNEY PIE, PUFF PASTRY LID

POACHED SALMON FILLET IN A CHEDDAR, CHIVE & CREAM SAUCE

ROAST BREAST OF TURKEY, STUFFING, PIG IN BLANKET

HONEY & MUSTARD ROAST GAMMON

BUTTERNUT SQUASH, CHICKPEA & GREEN BEAN BAKE

ALL SERVED WITH ROAST & MASHED POTATO, CAULIFLOWER CHEESE & A SELECTION OF VEGETABLES

DESSERTS...

APPLE PIE, SERVED WITH CUSTARD, CREAM OR ICE CREAM

WARM CHOCOLATE FUDGE CAKE, SERVED WITH CUSTARD, CREAM OR ICE CREAM

NEW YORK CHEESECAKE, WINTER FRUIT COMPOTE, SERVED WITH CREAM OR ICE CREAM **(GF)**

RASPBERRY SORBET, STRAWBERRY & VANILLA ICE CREAMS

BAILEYS BREAD & BUTTER PUDDING, TOPPED WITH A SPRINKLING OF SWEET CRUMBLE
SERVED WITH CUSTARD, CREAM OR ICE CREAM

CHEESE & BISCUITS

Please note that a £10 per person non-refundable deposit will be required upon booking.

Please inform us of any allergies or special dietary requirements upon booking.