

MOTHER'S DAY

SUNDAY 15TH MARCH

£31.99 - 2 Courses / £39.99 - 3 Courses



STARTERS

CHICKEN, LEEK & POTATO SOUP

Served with crusty bread & chive crème fraîche

CLASSIC PRAWN COCKTAIL

With brown bread & butter and thousand island sauce

PATE WITH MELBA TOASTS

Served with dressed leaf and red onion chutney

CHEESE & RED ONION CROQUETTES

With a tangy sweet chilli & lime dip and salad garnish

WILD MUSHROOMS & SOURDOUGH

In a creamy sauce, served on toasted sourdough

MAINS

ROAST TOPSIDE OF BEEF

With Yorkshire pudding, roast potatoes, vegetable selection and beef dripping gravy

LOIN OF PORK

Served with roast potatoes, pork and apple stuffing, mixed vegetables and a cider apple gravy

ROASTED LEMON & THYME CHICKEN

Oven roasted chicken supreme, served with roast potatoes, mixed vegetables and chicken herb gravy

ROASTED LEG OF LAMB

Served with Yorkshire pudding, roast potatoes, mixed vegetables and a lamb & rosemary jus

SALMON BEARNAISE

Salmon fillet with minted new potatoes, fine green beans and a creamy Bearnaise sauce

ROASTED STUFFED AUBERGINE

Filled with spiced vegetable couscous, served with roast potatoes, vegetable selection & wild mushroom herb jus

DESSERTS

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

TOFFEE APPLE CRUMBLE

CITRUS TART

BLACK FOREST GATEAU



GLUTEN FREE OPTIONS AVAILABLE ON REQUEST

ALLERGY WARNING: Menu items may contain or come into contact with common allergens. Ask staff for more information.

