



Mother's Day

Minimum 2 courses
2 courses £18.95
3 courses £21.95
Children 2 - 8yrs £9.95
for main course & ice-cream

Starters

Sunday 31st March 2019

Chefs Home-made Broccoli & Stilton Soup

Served with a warm crusty roll

Half a Pint of Shell on Prawns

with a lemon mayo & a Marie Rose Dips

Duck liver and orange pate

Served with toast & red onion marmalade

Smoked Salmon and Crayfish Roulade

With dill & cream cheese served on dressed mixed leaves

Port, Wild Mushrooms on Toast (V)

Wild mushrooms cooked in a garlic creamy sauce & served on toast Vegan option... mushroom cooked in a garlic puree

Pan - Fried Pigeon Breast Salad

Apple, walnut & blue cheese salad

Dessert

Strawberry Eton Mess

Sticky Toffee Pudding

White Chocolate Cheese cake

Lemon Berry Cake

Chocolate Brownie

Roasted Pineapple (Vegan)

with vegan meringue, pinenuts, pumpkin seeds & cherries with black cherry & amaretto sorbet

A Trio of Award Winning Ice Creams

Cheeseboard

Mains

28 day aged Top Side of Beef

Roast Leg of English Lamb

Roast Pork, crackling & Stuffing

Vegetarian Roast or Vegan Sausages Roast

All our roasts are served with Roasties, home-made Yorkshire pudding & fresh seasonal vegetables, cauliflower cheese & braised red cabbage

Cajun Chicken Breast & shell on Prawns

Served with skinny fries & salad

Pan Fried Salmon Supreme

Served with baby new potatoes, French green beans and hollandaise sauce

Ribeye Steak

Served with triple cooked chunky chips, tomato, field mushroom & onion rings

Chicken Chasseur

Served with steamed rice

Seafood carbonara

consisting of prawns, mussels & squid

Wild Mushroom Carbonara (V)

Topped with parmesan shavings and served with garlic bread

Please note only one bill per table will be presented.
A 10% service charge will be added to table of 6 & over.