



Mother's Day



Sunday 22nd March 2020

~Starters~

*Butternut squash soup & rustic bread
Breaded calamari, chilli & ginger mayo, petit salad
Garlic mushrooms on toasted French baguette
Chicken liver pate, spiced fruit chutney & toast
Smoked mackerel mousse, baby gem lettuce, lemon & basil dressing*

~Mains~

*Roast Prime Sirloin of Beef
Seasonal vegetables, Yorkshire pudding & herb infused roasted potatoes
Roast Turkey
Seasonal vegetables, Yorkshire pudding, stuffing, pigs in blankets & herb infused roasted potatoes
Roast Pork Loin
Seasonal vegetables, Yorkshire pudding & herb infused roast potatoes
Trio of Roasts (Beef, Turkey and Pork)
Seasonal vegetables, Yorkshire pudding & herb infused roasted potatoes
Salmon & haddock fish pie, chives mash potato & tender stem broccoli
Twice baked stilton & mushroom souffle, roast potato & honey parsnips*

~ Desserts ~

*Sticky toffee pudding & salted caramel ice cream
Rhubarb & winter berry crumble & warm custard
Dark chocolate mousse & orange sorbet
Honeycomb & amaretto pannacotta
Poached pears, vanilla ice cream & fruit compote*

***3 Courses, £25.00 per person
Children under 12 £15.00***

£10.00 Non-refundable deposit per person required on booking