



MOTHER'S DAY MENU

2 COURSE - £30

3 COURSE - £36

STARTER

Broccoli & Potato Soup (vgo)(gfo)
pesto croutons, farmhouse bread, butter

Duck Bon Bons
sweet potato puree, sesame hoisin dressing

Prawn Cocktail (gfo)
marie rose sauce, crab dressing, baby gem, brown bread,
butter

Beetroot & Quinoa Pinwheel (v)
tomato pickle

MAIN

Slow Roasted Rump of Beef (gfo)
sausage meat stuffing, yorkshire pudding, roast
potatoes, creamed potatoes, roasted carrot, medley
of greens, gravy

Roast Chicken Breast (gfo)
sausage meat stuffing, yorkshire pudding, roast
potatoes, creamed potatoes, roasted carrot, medley of
greens, gravy

Rump of Lamb (gfo)
sausage meat stuffing, yorkshire pudding, roast
potatoes, creamed potatoes, roasted carrot, medley
of greens, gravy

Baked Haddock (gfo)
lemon and parsley sauce, roast potatoes, creamed
potatoes, roasted carrot, medley of greens

Sweet potato and Nut Wellington (vgn)
roast potatoes, creamed potatoes, roasted carrot,
medley of greens, thyme and red wine gravy

Cauliflower Cheese (£5 Supplement)

DESSERT

Lemon Panacotta (gf)
raspberry cream, raspberries

Bakewell Tart (v)(gfo)
apple compote, creme Anglaise

Hot Cross Bread and Butter Pudding (v)
creamy custard

Chocolate Brownie (vgo)(gf)
pistachio and mint ganache, strawberry compote

Trio of Ice Cream (vgo)(gfo)
vanilla, strawberry, chocolate