



MOTHER'S DAY MENU

2 COURSE - £30

3 COURSE - £36

STARTER

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

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

Duck Bon Bons
sweet potato puree, sesame hoisin dressing

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

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

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

Roast Chicken Breast (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

Cauliflower Cheese (£5 Supplement)

DESSERT

Lemon Panacotta (gf)
raspberry cream, raspberries

Hot Cross Bread and Butter Pudding (v)
creamy custard

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

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

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