

Mothers Day Menu

Sunday 27th March 2022

Set Menu 1 – two courses £20, three courses £25

Starters

Prawn cocktail served with
brown bread and butter

Breaded mushrooms served with garlic mayonnaise
and a salad garnish

Home-made tomato Soup with a warm crusty roll

Breaded deep fried brie bites served with
cranberry sauce and a salad garnish

Mains

Traditional Roast lamb, beef, pork or turkey served with roast potatoes,
vegetables, gravy and a Yorkshire pudding

Or

Mediterranean Nut Roast *(vegan)**

Side dishes – Cauliflower cheese £2.50; parsnips and stuffing £2

Desserts

Cheesecake of the day

Sticky toffee pudding

White chocolate and raspberry tart

Apple Crumble

Raspberry and Hazelnut meringue*

All served with cream, vanilla ice cream or custard



Set Menu 2 – two courses £25, three courses £30

Starters

Prawn cocktail served with Marie Rose sauce
brown bread and butter

Breaded mushrooms served with garlic mayonnaise
and a salad garnish

Home-made tomato soup with a warm crusty roll

Breaded deep fried brie bites served with
cranberry sauce and a salad garnish

Mains

Slow-cooked lamb shank in minted gravy

Steak and kidney pudding

Steak, ale and mushroom pudding

Grilled lamb chops

Slow-cooked Braised Sirloin steak in red wine gravy

Stuffed and roasted pork belly

Roasted Chicken Breast

All served with roast potatoes, vegetables, gravy and a Yorkshire pudding

Side dishes – Cauliflower cheese £2.50; parsnips and stuffing £2

Desserts

Cheesecake of the day

Sticky toffee pudding

White chocolate and raspberry tart

Apple Crumble

Raspberry and Hazelnut meringue *

All served with cream, vanilla ice cream or custard

