Mothers Day Menu

Sunday 19th March 2023

Set Menu 1 – two courses £25, three courses £30

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

Or

Mediterranean Nut Roast (vegan)*

Side dishes - Cauliflower cheese £3; parsnips and stuffing £2.50

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 £30, three courses £35

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 £3; parsnips and stuffing £2.50

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

