

# Mother's Day Menu

Sunday 10<sup>th</sup> March 2024

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

## Starters

Prawn cocktail served with Marie Rose sauce,  
lemon and rye bread and butter

Breaded mushrooms served with garlic mayonnaise  
and a salad garnish (v)

Home-made tomato Soup with warm pumpkin-seeded bread (v)

Breaded deep fried Brie Bites served with  
cranberry sauce and a salad garnish (v)

## Mains

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

Mixed Roast - slice each of beef, lamb and turkey – extra £2

Moroccan Pilaf Roast\* or Chestnut Roast (vegan)\*

*Side dishes – Cauliflower cheese £3; parsnips and stuffing £2.50;  
pigs in blankets £3*

## Desserts

Cheesecake of the day

Sticky toffee pudding

Lemon Tart served with raspberry coulis

Apple Crumble

Raspberry and Hazelnut meringue\*

Chocolate and Honeycomb Pudding

*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,  
lemon and rye bread and butter

Breaded mushrooms served with garlic mayonnaise  
and a salad garnish (v)

Home-made tomato soup with warm pumpkin-seeded bread (v)

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

*Mains*

Slow-cooked lamb shank in minted gravy

Steak and kidney pudding

Steak, ale and mushroom pudding

Grilled lamb chops

Mushroom and butternut squash Wellington (v)

Half Roast Chicken

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

*Side dishes – Cauliflower cheese £3; parsnips and stuffing £2.50;  
pigs in blankets £3*

*Desserts*

Cheesecake of the day

Sticky toffee pudding

Lemon Tart served with a raspberry coulis

Apple Crumble

Raspberry and Hazelnut meringue \*

Chocolate and Honeycomb Pudding

*All served with cream vanilla ice cream or custard*

(v) - vegetarian

