

Mother's Day

SUNDAY 15TH MARCH

SERVED BETWEEN 12PM AND 6PM

STARTERS

- Creamy Garlic Mushrooms | Toasted Focaccia (V) (GFA)
Prawn Salad | Gem Lettuce, Pickled Cucumber, Confit Tomatoes, Marie Rose Sauce (GF)
Korean Chicken | Toasted Sesame Seeds, Pickled Veg
Chicken Liver Pate | House Chutney, Homemade Focaccia (GFA)

MAIN COURSE

- Roast Sirloin of Beef | Served Pink (GFA)
Roast Pork Loin | Crackling (GFA)
Chicken Supreme | Stuffing (GFA)
- All served with Yorkshire Pudding, Mashed Carrot and Swede, Roasted Potatoes, Seasonal Greens, Cauliflower Cheese, Red Cabbage and Rich Gravy
- Pan Roasted Salmon | Potato Rosti, Buttered Kale, Béarnaise Sauce, (GFA)
Beetroot Wellington | Mushroom Duxelles, Beetroot Textures, Veggie Jus (VE)

DESSERTS

- Chocolate Mousse | Cinder Toffee Crumb, Coulis (GF) (VE)
Lemon Posset | Chocolate Concrete
Affogato | Vanilla Ice Cream, Hot Espresso, Homemade Shortbread
Sticky Toffee Pudding | Butterscotch Sauce, Vanilla Ice Cream (GF)

2 COURSES - £25 OR 3 COURSES - £32
(MINIMUM 2 COURSE PP - CHILDREN HALF PRICE)

Book Now - Call 07949 662339