Mothering Sunday

Sunday 26th March 2017 2 courses - £17.95 3 courses - £21.95

Creamy Garlic Mushrooms, Mozzarella Glaze, Wholemeal Crusty Bloomer (v) Chicken Liver Pâté, Red Onion Chutney, Garlic Ciabatta Red Thai Spiced Fishcake, Dressed Salad, Soured Cream Dip Fanned Melon, Fresh Pineapple, Cold Water Prawns, Marie Rose Sauce Homemade Soup of the Day served with Crusty Bloomer (v) Crumbled Goats Cheese, Mixed Olives, Sundried Tomatoes tossed Salad (v) Cullen Skink - Smoked Haddock and Potato Chowder, Wholemeal Crusty Bloomer

Pan Fried Chicken Breast, Pink Peppercorn and Brandy Cream Roast Gigot of Lamb Served with Creamy Mash, Roast Potatoes and Rich Gravy Sea Bass Fillets, Mediterranean Vegetables, Pesto, Tomato & Basil Sauce Moroccan Bean Cassoulet – Mixed Beans, Chickpeas, Sun Blushed Tomato, Rice, Naan Bread (v) Homemade Steak and Ale Pie topped with a Light Puff Pastry Slow Cooked Pork Belly, Spiced Chickpea compote, Root Vegetables, Aromatic Honey Jus Beef or Vegetable Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta Breaded Whole Tail Scampi, Fries, Homemade Tartare Sauce, Peas or Salad

Fanned Melon, Pineapple, Fruit Compote, Strawberry Ice-Cream Lemon Posset, Coconut Ice-Cream, Home-baked Shortbread Eton Mess, Raspberry Coulis, Raspberry Ripple Ice-Cream Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-Cream Ice-Cream Coupe – Vanilla Ice-Cream, Whipped Cream, Toffee Sauce Cheese Platter – Brie, Stilton and Cheddar with Grapes, Apple and Celery Chestnuts Sozzler - A single scoop of any Ice-Cream or Sorbet served with a Marbled Chocolate Pencil and a shot of any Liqueur (25ml) or Espresso