



# MOTHERING SUNDAY



Chicken Caesar Salad, Gem Lettuce, Croutons, Caesar Dressing  
and Parmesan Shavings

Button Mushrooms, Garlic Cream Sauce, Mozzarella Glaze,  
Wholemeal Crusty Bloomer (v)(GFA)

Homemade Soup of the Day served with Crusty Bloomer (GFA)

Chicken Liver Pâté, Red Onion Chutney and Garlic Bread (GFA)

Fanned Melon, Pineapple, Mango and Berry Compote with Raspberry Sorbet  
and Fruit Coulis (v)(GF)

Prawns Marie Rose & Avocado served with Seasonal Leaves and Wholemeal Bread (GFA)

Goats Cheese, Beetroot and Apple Salad (v)(GF)

Crispy Chicken Tempura, Sweet Chilli Dip and Salad Garnish (GF)

Traditional Roast of the Day :  
*Roast Turkey with all the Trimmings*  
*Roast Chicken Supreme*  
*Roast Gigot of Lamb*

Served with Yorkshire Pudding, Seasonal Vegetables and Roast Potatoes (GFA)

Vegetable Risotto in a Tomato and Mascarpone Sauce topped with  
Grilled Goats Cheese and Rocket (v) (GF)

Seafood Trio ~ Grilled Fillet of Salmon, Sea Bass and King Prawns with a  
Garlic and Chive Butter served on Creamy Mash and Seasonal Vegetables (GF)

Homemade Steak and Ale Pie topped with a light Puff Pastry  
served on Creamy Mash and Seasonal Vegetables (GFA)

Moroccan Lamb & Red Pepper Tagine served with Basmati Rice and Mini Naan Bread (GFA)

Lemon Pepper Crusted Fillet of Salmon served on Creamy Mash  
and Seasonal Vegetables (GFA)

Grilled Fillets of Seabass served on a Bed of Seasonal Leaves with Coleslaw, Beetroot and a  
Boiled Egg accompanied with Sautéed Potatoes (GF)

8oz Sirloin Steak cooked to your liking served with Grilled Tomato, Mushroom, Battered  
Onion Ring, Fries and Peppercorn Sauce (GFA)  
(£7.00 Supplement)

Prawn Marie Rose and Avocado Salad served on a Bed of Seasonal Leaves with Coleslaw,  
Beetroot and a Boiled Egg accompanied with Sautéed Potatoes (GF)

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES PLEASE ADVISE YOUR SERVER

(GF/GF ALTERNATIVE) DISHES ARE MADE WITH GLUTEN FREE INGREDIENTS HOWEVER ALTHOUGH WE  
TAKE THE UTMOST CARE WE CANNOT GUARANTEE THAT THERE WILL BE NO CROSS CONTAMINATION

Passion Fruit Cheesecake served with Vanilla Ice Cream

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-Cream

Melon, Pineapple, Mango, Berry Compote, Fruit Coulis, Strawberry Ice Cream (GF)

Rhubarb and Berry Crumble with Homemade Custard (GF)

Raspberry Mess, Berry Coulis and Vanilla Ice Cream (GF)

Vanilla Ice Cream Coupe, Fresh Cream Topped with Chocolate Sauce

Cheese Platter ~ Brie, Blue Cheese, Austrian Smoked and Cheddar with Grapes,  
Apple and Celery (GFA)

Affogato ~ A single scoop of any Ice-Cream or Sorbet served with a Chocolate Pencil and a  
shot of Espresso



**2 Courses ~ £22.95**

**3 Courses ~ £25.95**

