



**MOTHER'S DAY MENU**  
**SUNDAY 11<sup>TH</sup> MARCH**

**SITTING TIMES 12-1PM 3-3.30PM 5.30-6PM**  
**2 COURSES' £19 3 COURSE'S £25**

**STARTERS**

**WATERCRESS SOUP**  
BLUE CHEESE & CASHEW PASTRY (V)

**SMOKED SALMON ROULADE**  
SALAD GARNISH, CITRUS DRESSING (GF)

**CHICKEN LIVER PATE**  
TOASTED BREAD, HOMEMADE CHUTNEY

**CREAMY GARLIC MUSHROOMS**  
WARM CIABATTA (V)

**BREADED BRIE**  
CRANBERRIES, SALAD GARNISH

**ASPARAGUS PARCELS**  
WRAPPED IN PROSCIUTTO, TOPPED WITH CHEESE SAUCE (V) (GF)

**DESSERTS**

**APPLE & CHERRY CRUMBLE**  
WARM VANILLA CUSTARD

**CHOCOLATE FONDANT**  
VANILLA POD ICE CREAM

**RASPBERRY PAVLOVA**  
LASHING OF FRESH CREAM & RASPBERRIES  
WITH HOMEMADE MERINGUE

**EXOTIC FRUIT COCKTAIL**  
BLACK COCONUT ICE CREAM

**SALTED CARAMEL & HONEYCOMB CHEESECAKE**  
TOFFEE SAUCE

**CHEESE & BISCUITS**  
WITH HOMEMADE CHUTNEY

## **MAINS**

### **SUNDAY ROAST**

**PORK BELLY WITH APPLE SAUCE**

**HALF ROAST CHICKEN**

**ROAST BEEF WITH YORKSHIRE PUDDING**

**NUT ROAST (V)**

**ROAST POTATOES, SWEDE, BUTTERED CARROTS, CABBAGE, CAULIFLOWER CHEESE, RICH GRAVY**

### **BAKED SALMON WITH PARMESAN & PARSLEY CRUST**

**SAUTÉ POTATOES, ASPARAGUS, GREEN BEANS WITH PARSLEY & WATERCRESS SAUCE (GF)**

### **SEAFOOD PIE**

**HADDOCK, PRAWNS & SALMON, TOPPED WITH CREAMY MASH**

**SEASONAL VEGETABLES (GF)**

### **FISH & CHIPS**

**FRESH BEER BATTERED HADDOCK WITH HAND CUT CHIPS**

**GARDEN PEAS, TARTARE SAUCE**

### **HONEY ROAST GAMMON HAM**

**HAND CUT CHIPS, GARDEN PEAS, FRIED EGG & PINEAPPLE (GF)**

### **STEAK & ALE PIE**

**OR**

### **CHICKEN, HAM & LEEK PIE**

**SEASONAL VEGETABLES, GRAVY WITH EITHER HAND CUT CHIPS, NEW POTATOES**

**OR MASH POTATO**

### **RED ONION & GOATS CHEESE TART**

**MIXED SALAD, BUTTERED NEW POTATOES (V)**

### **FETA & BEETROOT SALAD**

**MIXED LEAF, TOMATOES, CUCUMBER, ONION, OLIVES, BOILED EGG, NEW POTATOES,**

**WOODIES SALAD DRESSING (GF) (V)**

### **VEGETABLE & COCONUT CURRY**

**BASMATI RICE, MANGO CHUTNEY, POPPADUM (VEGAN) (GF)**