



**MOTHER'S DAY MENU
SUNDAY 22ND MARCH**

**SITTING TIMES 12-1PM 3-3.30PM 5.30-6PM
2 COURSE'S £19 3 COURSE'S £24**

Starters

Sweet Potato & Butternut Squash Soup
herb pastry (v)

Prawn Cocktail
Marie Rose sauce

Chicken Liver Pâte
toasted bread, homemade chutney

Creamy Garlic Mushrooms
warm ciabatta (v)

Breaded Brie
cranberries, salad garnish

MAINS

SUNDAY ROAST
PORK BELLY WITH APPLE SAUCE
ROAST LAMB WITH MINT SAUCE
ROAST BEEF WITH YORKSHIRE PUDDING & HORSERADISH
NUT ROAST (V)
ROAST POTATOES, SWEDE, BUTTERED CARROTS, CABBAGE, CAULIFLOWER CHEESE, RICH GRAVY

HERB CRUSTED BAKED SALMON
SAUTÉ POTATOES, ASPARAGUS, GREEN BEANS WITH PARSLEY & WATERCRESS SAUCE

FISH & CHIPS
FRESH BEER BATTERED HADDOCK WITH HAND CUT CHIPS
GARDEN PEAS, TARTARE SAUCE

CHICKEN, HAM & LEEK PIE
**SEASONAL VEGETABLES, GRAVY WITH EITHER HAND CUT CHIPS, NEW POTATOES
OR MASH POTATO**

WARM CHICKEN, BACON & AVOCADO SALAD
NEW POTATOES, BEETROOT & APPLE SLAW (V) (GF)

VEGETARIAN

MUSHROOM TAGLIATELLE

WILD MUSHROOMS IN A CREAMY GARLIC SAUCE WITH GARLIC CIABATTA (V)

VEGETABLE & COCONUT CURRY

BASMATI RICE, MANGO CHUTNEY, POPPADUM (VE) (GF)

DESSERTS

APPLE & CHERRY PIE

WARM CUSTARD

CHOCOLATE BROWNIE

VANILLA ICE CREAM

RASPBERRY PAVLOVA

TOPPED WITH CREAM & FRESH RASPBERRIES

SALTED CARAMEL & HONEYCOMB CHEESECAKE

TOFFEE SAUCE

CHEESE & BISCUITS

WITH HOMEMADE CHUTNEY

CHILDREN'S MENU

2 COURSE £8 - 3 COURSE £11

INCLUDES A GLASS OF SQUASH

STARTERS

TOMATO SOUP

BREAD & BUTTER

GARLIC BREAD

MAINS

ROAST DINNER

BEEF, LAMB, PORK BELLY OR NUT ROAST
ROAST POTATOES, SEASONAL VEGETABLES & GRAVY

FISH & FRIES

WITH BAKED BEANS

SAUSAGE & MASH

VEGETABLES & GRAVY

DESSERTS

VANILLA ICE CREAM

TOPPED WITH CHOCOLATE SAUCE & FLAKE

BROWNIE BITES

CHOCOLATE SAUCE & CREAM