

MOTHER'S DAY MENU 30th March 2025

Served from Midday to 6pm

3 courses £36.95 per person

STARTER

Leek & potato soup, crisply leeks (v-vg)

Chicken & apricot terrine, caramelized red onion chutney, toasted ciabatta

Chilli & garlic buttered prawns on toast

Smoked duck breast salad with balsamic glaze

MAIN COURSE

Roast striploin of beef served pink with horseradish cream

Roast leg of lamb served with mint sauce

Free-range chicken supreme served with butternut puree

Nut roast Wellington served with pea puree (v-vg)

All served with rosemary roasted potatoes, fine beans, roast carrot, parsnips & homemade Yorkshire pudding and thyme gravy

Pan fried salmon, creamy crushed potatoes & samphire

DESSERT

English apple and rhubarb crumble, hot custard

Chocolate fondant, strawberry ice cream (please allow 15 minutes to cook)

Raspberry and lavender cheesecake

Sticky toffee & banana pudding, rum & raisin ice cream

We are unable to guarantee that food is completely allergen free. For those with allergies or intolerances who may wish to know about the food ingredients used please ask your server. (v) vegetarian (vg) vegan (gf) gluten free,