



MOTHERS DAY MENU

2 COURSE - £28

3 COURSE - £35

STARTER

Broccoli & Cream Cheese Soup
farmhouse loaf, herb butter, stilton crouton

Prawn & Crab Tian
pink gin marie rose, apple and cucumber salad,
malted crostini

Duck Bon Bons
thai salad, hoisin sauce

Beetroot & Quinoa Pinwheel
tomato pickle

MAIN

Topside of Beef
sausage meat stuffing, yorkshire pudding, roast
potatoes, creamed potatoes, roasted carrot, swede
and carrot mash, medley of greens, gravy

Rump of Lamb
sausage meat stuffing, yorkshire pudding, roast
potatoes, creamed potatoes, roasted carrot, swede
and carrot mash, medley of greens, gravy

**Nut Roast & Mushroom Duxelles
Wellington**
medley of greens, thyme and red wine gravy

Roast Turkey
sausage meat stuffing, yorkshire pudding, roast
potatoes, creamed potatoes, roasted carrot, swede
and carrot mash, medley of greens, gravy

Salmon Supreme
roast potatoes, creamed potatoes, roasted carrot,
swede and carrot mash, medley of greens, saffron
and dill hollandaise

Cauliflower Cheese (£4 Supplement)
cauliflower and brocolli mornay

DESSERT

Orange Chocolate Cheesecake
bourbon biscuit base, clotted cream, candid orange

Toffee Profiterrolls
pecan praline, butterscotch ice cream

Trio of Ice Cream
vanilla, strawberry, chocolate

Apple & Blueberry Crumble
vanilla custard

Cheese Plate
traditional garnish