



Mothers Day Menu

£19.95 per person

Starters

Leek & Potato Soup

A fresh homemade soup made with the finest fresh herbs & vegetables from the market.

Pate

A fresh brussels duck with orange pate served with toasted bread fingers and an onion and ale chutney with a salad garnish.

Melon & Fruits

A combination of fresh seasonal melon with a mouthwatering array of spring & summer fruits, topped with a raspberry coulis.

Smoked Salmon & Prawns

Fresh greenland prawns wrapped in Scottish smoked salmon with a salad garnish and topped with a homemade seafood sauce.

Mains

English Roast Beef

A homecooked roast beef hand carved & served with a homemade golden yorkshire pudding, with rosemary & thyme roasted potatoes, new potatoes & fresh market vegetables, topped with rich gravy.

Roast Leg of Lamb

A traditional English leg of lamb roasted with garlic & rosemary, hand carved and served with redcurrant gravy, roast potatoes, new potatoes and fresh market vegetables.

Seared Chicken

A succulent pan seared breast of chicken with a mushroom, cream, tarragon & chablis sauce served with roasted potatoes, new potatoes and fresh market vegetables.

Salmon Fillet

A fresh Salmon Fillet topped with a creamy parsley Sauce & served with seasonal vegetables & new potatoes.

Stuffed Peppers

Sweet red pepper halves with a classic Italian mix of vegetables, herbs & rice with a sprinkling of grated cheese (gluten free) served with fresh market vegetables and new potatoes.

Desserts

Chocolate Fudge Cake with hot or cold & cream

Deep Filled Bramley Apple Pie with cream or custard

Strawberry Cheesecake & cream

Lemon Meringue & cream