



Mothers Day Menu 22nd March 2020

To Start....

- *Roasted butternut squash & sage soup served with rustic bread & vegetable crisp garnish (V)*
- *Farmhouse Pate served on toasted brioche with homemade red onion chutney & a balsamic glaze*
- *Stilton mushrooms, sautéed mushrooms in a Port & Stilton cream sauce, served on toasted ciabatta (V)*
- *King Prawn Cocktail, Traditional prawn cocktail served with brown bread & Marie Rose Sauce*
- *Char-grilled Halloumi strips served on a bed of mixed leaves with a Balsamic glaze (V)*

The Main Event....

- *Roast Loin of Pork, Topside of Beef, Breast of Chicken or Vegan Nut Roast served with roast potatoes, Yorkshire puddings & a selection of fresh vegetables*
- *Luxury Fish Pie with Salmon, Cod & Prawns in a creamy leek sauce, topped with cheesy mash and served with fresh vegetables*
- *Smothered Chicken, char-grilled chicken breast topped with smoked bacon, BBQ sauce & smoked Applewood cheese, served with chips & a salad garnish*
- *Pork Fillet with sauté potatoes, fresh seasonal vegetables with a brandy & French wholegrain mustard sauce*
- *Beef Bourguignon with creamy mashed potato & fresh seasonal vegetables*

The Finale....

- *Lemon Meringue Pie with cream or ice cream (G/F)*
- *Sticky Toffee Pudding with custard*
- *Warm Brownies with cream or ice cream*
- *Peach Melba Cheesecake with cream or ice cream*
- *Selection of ice cream or sorbet (please ask)*

*3 Courses £24.95, children's menu available, £5 deposit per person required on booking,
Sittings: Midday, 3pm or 6pm*