



MOTHER'S DAY MENU Sunday 30th March

STARTERS

Creamed Vegetable Soup with bread roll and butter **GF*** **Vegan V**
 Chefs Homemade Liver Pate with Crostini
 Salt and pepper squid with citrus salad and sweet chilli mayo
 Salmon and baby prawn parcel with cocktail caper and chili dressing
 Roasted Beetroot, Caramelised Peppers, and roasted baby courgette salad **Vegan**

MAINS

Roasted Striploin of Beef with Gravy & Yorkshire Pudding **GF***
 Roasted shoulder of Lamb with Gravy & Yorkshire Pudding **GF***
 Roasted Chicken with Gravy & Yorkshire Pudding **GF***
 Beef, Lamb & Chicken Platter (*£2 supplement*) with Gravy & Yorkshire Pudding **GF***
---- All the above served with Roast Potatoes & Vegetables of the Day ----
 Seabass with sauteed potatoes, green beans and butter, lemon, and parsley sauce
 Grilled Salmon with sauteed potatoes, broccoli and a prawn and prosecco sauce
 Linguine with Vegetables, Garlic Wine Tomato & Basil Sauce **Vegan V**
 Spiced madras vegetable curry, nan bread, onion bhaji and rice **Vegan V* Vegan***

DESSERTS

Warm apple, and cherry crumble with custard
 Triple chocolate stack
 Mango and coconut cake with raspberry sorbet **GF Vegan**
 Cheesecake of the day
 Brownies with pistachio ice cream
 Selection of Ice Creams or Sorbets

2 Courses - £35.00

3 Courses - £38.00



V – Vegetarian **N** – Contain nuts **DF** - Dairy free **DF*** available dairy free upon request **GF**- Gluten free **GF*** Available gluten free upon request