

Mother's Day Celebratory Menu

Starters

Spiced Carrot & Cumin Soup V

Served with crusty bread

Crispy Coated Cauliflower Wings V GF*

Cheese dressing, chives and crispy onions

Ham Hock Terrine

Served with sourdough crostini and pickles

Smoked Salmon & Prawn Cocktail

Served on baby gem lettuce with a classic Marie Rose sauce finished with fresh dill and lemon

Mother's Day Roasts

All Mother's Day roasts served with roast potatoes, parsnip, carrots, broccoli, red cabbage, Yorkshire pudding and gravy. All roasts can be served Gluten Free and/or Dairy Free on request – please speak to your server.

Roast Chicken | Rump of Beef | Lamb | Vegetarian Wellington V VE*

Mixed Meat Roast Includes pig in blanket and stuffing (£3 supplement)

Main Meals

Pan Fried Sea Bass Fillets GF

Mussel and spring onion velouté, black pepper new potatoes

Fish & Chips

Golden beer battered cod fillet with chunky chips, garden peas and tartar sauce.

Beef Burger GF*

100% beef burger served in a toasted brioche bun topped with cheese, lettuce, tomato and smoked bacon with beer battered onion rings and chunky chips

Spinach & Ricotta Cannelloni V

Sourdough garlic bread, dressed Leaves

Desserts

Sticky Toffee Pudding Vanilla ice cream GF

Eton Mess Strawberrys, cream and meringue GF

Bramley Apple & Cinnamon Crumble Served with vanilla ice cream or custard

Selection of Sorbets Choice of mango, raspberry and lemon DF