



MOTHER'S DAY

LUNCH

SUNDAY 30TH MARCH 2025

3 COURSE SET MENU - £27.95

***A £20 non-refundable table deposit is required to secure your table.**

***Tables over x10 require £50.00 deposit & full preorder**

***All bookings without a deposit 5 days after booking will be cancelled & resold unless otherwise agreed.**

***All persons ordering from the Mothers Day menu agree to a 3 course meal - takeaway dessert options are available.**

MOTHER'S DAY

LUNCH

STARTER

Baked Mushrooms (AGF)

Button mushrooms baked in garlic & herb white wine sauce, served on toasted ciabatta.

Chefs Pate (AGF)

Served with a blend of mixed lettuce, red onion marmalade, and rustic bread.

Chefs Leek & Potato Soup (AGF)

with rustic bread & butter

King Prawn Cocktail (AGF)

Served on a bed of mixed lettuce and accompanied by Marie Rose sauce, wholemeal bread, and butter.

Vegetable Spring Rolls & Samosas

(V) (VE)

with sweet chilli sauce

Chicken Caesar Salad (GF)

with baby gem, chicken & Caesar sauce

MAIN COURSE

Roast Topside of Beef (AGF)

Roast Turkey (AGF)

Slow Roasted Leg of Pork (AGF)

Roasted Breast of Chicken (AGF)

Poached Salmon

topped with a cheese & leek sauce, roasted potatoes & seasonal vegetables

Nut Roast (VE)

Roast Potatoes, Yorkshire Pudding & Vegetarian Gravy

All Roasts accompanied by Yorkshire Pudding, Chipolata, Pork & Sage Stuffing Ball, Roasted Potatoes & A Selection of Seasonal Vegetables unless stated

DESSERT

See your Server for Today's Menu

A Choice from our Gateau Display & Ice Cream Sundaes

V - VEGETARIAN / VE - VEGAN / GF - GLUTEN FREE / AGF - Adaptable Gluten Free

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