

Mother's Day Celebration Menu

- Starters -

Chicken Liver Parfait

Smooth chicken liver parfait, served with toast and caramelised onion chutney.

Seasonal Soup of the Day (VE)

A comforting homemade soup, prepared with fresh seasonal veg and warm bread.

Garlic Mushrooms (V)

Breaded Garlic & Herb mushrooms with garlic and herb mayo dip served with a salad garnish

- Main Course -

All roasts are served with golden roast potatoes, Yorkshire puddings, honey-glazed Parsnips carrots, buttered seasonal greens, buttery mash potato and rich homemade gravy.

Roast Beef

Tender, slow-roasted beef cooked to perfection.

Roast Lamb

Succulent roast lamb infused with rosemary and garlic.

Roast Turkey

Juicy roast turkey with sage and onion stuffing.

Vegetarian Nutless Roast

Served with all the trimmings and a vegetarian gravy pot

Extras £3.50: Cauliflower Cheese, Mashed Potato, Roast Potato, Giant Yorkshire Puddings

- Desserts -

Profiteroles

Light choux pastry filled with vanilla cream and topped with warm chocolate sauce.

Cheesecake

Creamy baked cheesecake with a buttery biscuit base and seasonal fruit garnish.

Classic Sticky Toffee Pudding

Classic Sticky Toffee Pudding with custard or vanilla ice cream

£19.95 2 course

£23.95 3 courses