

Mothering Sunday

Starters



Moules Mariniere – with Bacon, Cider & Thyme Sauce

Chicken Liver Pate - Mixed Leaves, Crusty Bread - Homemade Red Onion Chutney

Special Tiger Prawn Cocktail – Homemade Marie Rose Sauce & Crostini

Roasted Red Pepper & Tomato Soup with Crusty Bread (Vegan)

Creamed Goats Cheese – Beetroot Puree – Pickled Candied Beetroot
Candied Walnuts- Blood Orange (V)

Mains

**Roast Beef - Roast Loins of Pork - Roast Chicken Supreme
Mushroom Wellington (Vegan) - Homity Pie (V)**

All Served With

Roast Potatoes - Cauliflower Cheese - Roasted Parsnips
Creamy Swede Mash - Veg Selection - Yorkshire Pudding – Stuffing
& Chefs' Homemade Gravy

Char Grilled Chicken

Mixed Salad Topped With Gorgonzola, Pancetta, Avocado and Grilled Asparagus
Served With Baby New Potatoes

Hake

Sweetcorn Volute – Samphire – Tender Stem Broccoli – Mussels

Dessert

Warm Carrot Cake – Whipped Cream Cheese – Toffee Sauce – Vanilla Ice Cream (V)

Dark Chocolate & Hazelnut Cheese Cake – Candied Hazelnuts – Clotted Cream (V)

Rhubarb Fool – Pistachio Sponge – Fresh Berries (V)

Chocolate Brownie (GF) - Clotted Cream (V)

Trio of Ice Cream – Vanilla, Strawberry & Chocolate (V)
(Vegan Ice Cream Available On Request)



2 courses £21.00 - 3 courses £27.00

All food is cooked fresh, so products and descriptions may vary due to availability