

MOTHERS DAY LUNCH MENU 2019

SITTINGS AT 12 NOON, 2PM, 4PM AND 6.30PM.

2 COURSES ADULTS £23.95 CHILDREN UNDER 10 £12.95

UNDER 3'S ARE FREE

THE STARTERS

Roast Smoked salmon and pink prawns

served on a baby leaf salad with a smoked paprika mayonnaise

Duck and gin pate

Served with red onion marmalade and toasted French bread.

Button mushrooms pan fried in garlic butter

finished with fresh herbs and cream served with garlic bread.

Chef's homemade tomato and basil soup

Enriched with cream served with fresh baked bread

Chilled melon with mixed berry sorbet

Served with raspberry coulis.

THE MAINS

Choice of freshly roasted meats from the carvery,

Roast topside of beef, loin of pork and honey and mustard glazed ham

With Yorkshire puddings, roast and mashed potatoes and a selection of seasonal vegetables

Pan fried fillet of salmon

on crushed new potatoes with a white wine and chive sauce.

Leek, mushroom and stilton pie

Served with chunky chips, mushy peas and vegetable gravy.

THE DESSERTS

Freshly baked treacle

smothered with creamy homemade vanilla custard.

Homemade chocolate brownie

with warm chocolate sauce and ice cream.

Baked blueberry, lemon and mascarpone cheese cake

on a crisp hobnob biscuit base.

Selection of farmhouse ice creams

served in a crisp brandy snap basket.