

MOTHERS DAY 2025 £28

children 10 years and under £14

2 course luncheon Main with a choice of starter or dessert,

Bookings only @ 12noon, 1pm, 2pm, 3pm, 4pm, 5pm, 6pm.

All bookings are allocated 2 hours

STARTERS

- **TOMATO AND FRESH BASIL** (CAN BE DONE GF)

Served with freshly baked bread (vegan)

- **CHILLED MELON AND FRESH BERRIES**

With mandarin sorbet (vegan)(GF)

- **PAN FRIED BUTTON MUSHROOMS** (CAN BE DONE GF)

In a creamy blue cheese sauce and stone baked garlic bread (V)

- **CHILLED PRAWN SALAD**

Mixed leaves, Marie rose sauce, rye bread (CAN BE DONE GF)

MAINS

- **MOTHERS DAY CARVERY**

TOPSIDE OF BEEF LOIN OF PORK BREAST OF TURKEY

Fresh roast seasonal vegetables, cauliflower cheese, broccoli, braised red cabbage, Yorkshire puddings, cheesy leeks, roast and mashed potatoes and rich meaty gravy.

- **PAN FRIED FILLET OF SEA BASS**

Creamy leek and potato sauce (GF)

- **BANGERS "N" MASH** (vegan) (GF)

Vegan sausages, creamy mashed potato and vegan gravy

DESSERTS

- **STICKY TOFFEE PUDDING**

Butterscotch sauce and vanilla ice cream(V)

- **CHOCOLATE TART**

Chocolate sauce and chocolate ice cream (vegan)(GF)

- **RASPBERRY AND PINK GIN CHEESECAKE**

Raspberry coulis, fresh raspberries and vanilla ice cream(V)