

MOTHERS DAY MENU 2024 £26

children 10 years and under £13

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

LEEK AND POTATO SOUP (CAN BE DONE GF)

Served with freshly baked bread (vegan)

CHILLED MELON AND FRESH WINTER 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)

PRAWN COCKTAIL

Iceberg lettuce marie rose sauce, rye bread.

MAINS

MOTHERS DAY CARVERY

TOPSIDE OF BEEF LOIN OF PORK HONEY ROAST HAM

Fresh seasonal vegetables, Yorkshire puds,
roast and mashed potatoes and rich meaty gravy.

BAKED FILLET OF SALMON

Creamy leek and potato sauce (GF)

SAUSAGE AND LENTIL CASSEROLE(vegan & GF)

Vegan sausages cooked with root vegetables and lentils in a rich
Tomato stock served with creamy mashed potatoes.

THE DESSERTS

FRESHLY BAKED TREACLE SPONGE

smothered with creamy homemade vanilla custard.

CHOCOLATE TARTLET (VEGAN GF)

Raspberry coulis and ice cream.

HOMEMADE BLUEBERRY CHEESECAKE

vanilla ice cream

SELECTION OF FARMHOUSE ICE CREAMS (GF)