

MOTHERS DAY LUNCH MENU 2020

SITTINGS AT 12 NOON, 2PM, 4PM AND 6.00PM.

2 COURSES ADULTS £23.95 CHILDREN UNDER 10 £12.95

UNDER 3'S ARE FREE

THE STARTERS

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.(Vegan)

MAINS

CARVERY

TOPSIDE OF BEEF LOIN OF PORK HONEY ROASTED HAM

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

BAKED FILLET OF HAKE

Crab and dill creamy pasta

BROCCOLI AND GOATS CHEESE PIE

Vegetarian roasted potatoes, vegetarian gravy

THE DESSERTS

Freshly baked treacle sponge

smothered with creamy homemade vanilla custard.

Chocolate tartlet

with chocolate sauce and ice cream. (Vegan)

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.