

Mother's Day Lunch Menu

Sunday 15th March

Starter

Butternut squash, coconut & chilli soup (gfa) (ve)

Prawn cocktail (gfa)

Ham hock terrine (gfa)

Main

Cider braised pork belly, goose fat roasted potatoes, braised red cabbage, roasted carrots, sprouting broccoli, Yorkshire pudding & cider gravy (dfa) (gfa)

Chicken supreme, goose fat roasted potatoes, braised red cabbage, roasted carrots, sprouting broccoli, Yorkshire pudding & cider gravy (dfa) (gfa)

Lamb shank pie, creamy mashed potato or herby baby potatoes, braised red cabbage, roasted carrots, sprouting broccoli & gravy

Venison Bourguignon, creamy mashed potato, braised red cabbage, roasted carrots & sprouting broccoli (dfa) (gfa)

Salmon fillet in a lemon & dill cream sauce, herby baby potatoes, roasted carrots & sprouting broccoli (dfa) (gfa)

Butternut squash tart - beetroot short crust pastry, filled with butternut squash, caramelised onion & spinach topped with quinoa & mixed seed crumb, herby baby potatoes, roasted carrots & sprouting broccoli (df) (v) (ve)

Homemade Dessert (v)

Rich chocolate mousse cake – layers of chocolate sponge & chocolate ganache, with cream or ice cream

Refreshing lemon & lime cheesecake with pouring cream or ice cream (gfa)

Pecan tart served with clotted cream or clotted cream ice cream

Apple & rhubarb pie with cream or ice cream (dfa) (vea)

Ice cream &/or sorbet (dfa) (vea)

All mothers will receive a small gift to take home

Two courses £26.95

Three courses £29.95

Child two courses £13.95

Child three courses £15.95 (under 12's only)



Booking is essential, a pre-order & £10 per head deposit will be due, please specify any dietary requirements on the pre-order form

Bookings - 01692 583971

(df) – dairy free, (gf) – gluten free, (v) – vegetarian, (ve) – vegan, (vea) – vegan available
Please be aware our food is made & prepared in an environment where all allergens are present