



MOTHER'S DAY 2019

2 Courses - £21 Sunday 31st March Courses - £26

Starters

Prawn, crayfish and avocado Cocktail with granary bread and butter

Smooth duck and chicken liver pate with caramelized onion marmalade and sour dough croutes

Cream of potato and watercress soup (v) with warm ciabatta and butter

Mains

Roast topside of Beef

All served with roast potatoes, seasonal vegetables, Yorkshire puddings and homemade gravy

Roast leg of Lamb

Roast belly of Pork

Roast chicken with pig in blanket and sage and onion stuffing

Vegetarian nut roast

Grilled Fillet of Sea Trout with shrimp and caper butter alongside creamy mash

Asparagus, pea and mint Risotto with sun blushed tomato and lemon dressing (v) (gf)

Puddings

Rhubarb and ginger crumble with vanilla custard

Rich chocolate fudge cake, chocolate sauce and honeycombe ice cream

Vanilla crème brulee, strawberries and homemade shortbread

A trio of luxury ice creams

Cheeses, biscuits, chutney and grapes

Serving:

12 - 2.15pm or 2.30 - 4.30pm