

Mothering Sunday

To start

Vegetable soup with a warm bread roll

Traditional prawn cocktail with brown bread and butter

Chicken liver parfait with wholemeal toast and a peach chutney

Baked brie with a red onion marmalade and dressed salad

Chicken Caesar salad with parmesan shavings , anchovies and toasted croutes.

Main course

Roast beef, Yorkshire pudding, roasted potatoes, carrot and Swede, honey roasted parsnips,
Cauliflower cheese and homemade gravy

Corn fed chicken on creamed leeks with crushed new potatoes with pancetta

Salmon fillet with roasted new potatoes, asparagus and hollandaise sauce

Spring lamb rump with garlic and horseradish mash, fine beans and redwine jus

Wild mushroom and goats cheese tart. with a warm green and chicory and asparagus salad and tomato
sauce

Dessert

Fresh fruit salad

Chocolate torte with clotted cream and cherry compote

Warm Apple tart with vanilla bean ice cream

Wild berry brulee

A selection of cheese and artisan biscuits

£25.95 per person



Children's menu

To start

Homemade vegetable soup with a warm bread roll

Fan of melon with raspberry coulis

Prawn cocktail with brown bread and butter

Chicken liver pate and buttered toast

Main course

Childrens Sunday roast with beef, Carrots and swede, roasted parsnips, cauliflower cheese, half a Yorkshire pudding and roast potatoes

Sausage, mash and onion gravy.

Chicken breast with peas. and chips

Fish fingers chips and beans

Desserts

Mixed Ice Cream

Strawberry jelly and vanilla ice cream

Fresh fruit salad

Snack size sweets Eg. Mars, Bounty, Twix. Maltesers etc

Suitable for children under 10 years old

2 courses £10.95

3 courses £12.95