

SPOIL MUM THIS MOTHERS DAY 27th MARCH 2022

APPETISERS

Homemade Cream of Vegetable Soup (V)

Char-Grilled King Prawn Skewers on a Spicy Thai Peanut Salad with Crispy Rice Noodles

Pan Fried Halloumi encased in Prosciutto Ham served warm with a Parsley & Lemon Dressed Olive, Cucumber, Green Bean, Red Pepper, Vine Cherry Tomato & Onion Salad

Wild Mushroom, Butternut Squash, & Mozzarella Arancini, (deep fried risotto) with Homemade Tomato Coulis drizzled with White Truffle Oil

Warm Flaked Confit Duck with a Beetroot, Potato & Shallot Salad with a Homemade Pepper Sauce

Fresh Mussels (subject to availability)



TRADITIONAL SUNDAY ROASTS

Choose from the following:

Succulent Mix of Breast & Leg of Chicken, Homemade Sausage & Sage Stuffing

Shoulder of Pork Homemade Sausage & Sage Stuffing

Succulent Mix of Breast & Leg of Turkey Homemade Sausage, Cranberry, Apricot & Chestnut Stuffing

Leg of Lamb or

Roast Topside of Beef

All come with dripping roasted potatoes, York-shire pudding, mixed vegetables & homemade gravy

Vegan Cashew & Cranberry Nut Roast with New potatoes, Vegetables & Vegan Gravy

MAIN MEALS

Vegetable Charlotte: (Paneer cheese, butternut squash, peppers, courgettes, sweet potato, carrots, green beans, & onions baked in bread) with a Homemade Tikka Curry Sauce & Pappadum Pieces

Fish Pie: Smoked Haddock, Salmon, Prawns & Talapia in a White Wine, Fresh Herb Cream Sauce chopped with Cheesy Mash & Fresh Vegetables

Pan Fried Sea Bass Fillet on a bed of Samphire & Mange Tout with New Potatoes & a Lemon and Herb Butter Sauce

Daube of Beef Braised in a Malbec Sauce infused with Melted Stilton served with Creamed Mash & Fresh Vegetables



DESSERTS

Homemade Fruit Crumble with Custard, Cream or Ice Cream

Homemade Traditional Style Bread & Butter Pudding with Custard, Cream or Ice Cream

99 Ice Cream Sundae: layers of Chocolate Brownie, Vanilla Ice Cream, Chocolate Ice Cream, Homemade Chocolate Sauce & Fresh Cream topped with a Cadbury Flake

Lotus Biscoffi Cheesecake served with a Scoop of Vanilla Ice Cream drizzled with an Espresso Coffee

Cheese Plate: Brie, Stilton, Cheddar & an Unpasteurised Camembert with Crackers, Dried Fruit & Nuts

Choose 3 scoops from our selection of Ice Creams:

Strawberry, Chocolate, Vanilla, Mint Choc Chip, Salted Caramel



2 Courses £23.50 per Person

3 Courses £28.50 per Person