



# Mothering Sunday

10<sup>th</sup> March 2024

We have 3 sittings at 12.00pm, 3.00pm & 6.00pm. Booking is essential.

\*

Tomato & basil soup, herb croutons (v)(gfa)

Deep fried whitebait, tartar sauce

Duck liver & orange pâté, Melba toast, plum chutney (gfa)

Parma ham, melon balls, pea shoots, basil oil (gfa)

Crayfish & prawn cocktail in Marie Rose sauce, granary bread (gfa)

Spiced pear, walnut & blue cheese salad (v)(gfa)

\*

28 day aged roast sirloin of beef (gfa)

Roast leg of pork & crackling (gfa)

Roast breast of turkey, sausage meat stuffing (gfa)

Our own freshly made roast mushroom, nut & vegetable “meatloaf” (ve)

*All served with a selection of seasonal vegetables, rosemary & garlic, Maris Piper crispy roast potatoes, giant homemade Yorkshire pudding, honey roast parsnips & home-style pan gravy.*

\*

Mignons of lamb fillet slowly casseroled with carrots, shallots & button mushrooms  
in a redcurrant & mint gravy, with baby roast new potatoes (gfa)

Roast fillet of Scottish salmon, tenderstem broccoli, baby roast new potatoes, prawn sauce (gfa)

Thai green vegetable curry, jasmine rice (ve) (gfa) *(Add King prawns £3)*

\*

Sticky toffee pudding, salted caramel ice cream with toffee sauce, salted caramel ice cream

Lemon meringue pie, lemon sorbet, lemon sauce

Chocolate fudge brownie, fudge pieces, white chocolate sauce (g/f)

Warm plum tart, summer berry coulis, clotted cream

Raspberry & almond tartelette, fresh raspberries, raspberry sorbet (gfa)(ve)

Two courses £25.95 \* Three courses £31.95