



MOTHERING SUNDAY

11TH MARCH 2018



STARTERS

HOMEMADE SOUP OF THE DAY

SERVED WITH GRANARY OR FRENCH BREAD.

BREADED CALAMARI RINGS

SERVED WITH A RED PEPPER AND SWEET CHILLI DIP.

FAN OF MELON

SERVED WITH PEACH COULIS.

CHICKEN LIVER PATE

SERVED WITH TOASTED FRENCH BREAD AND RED ONION MARMALADE.

LAMB SAMOSA

SERVED WITH MILD TOMATO CHUTNEY.



MOTHERS DAY ROASTS

ROAST MINTED LAMB

ROAST TOPSIDE OF BEEF

ROAST PORK

NUT ROAST (v)

OUR ROASTS ARE SERVED WITH:

BUTTERED SEASONAL VEGETABLES, HOME-BAKED YORKSHIRE PUDDING, ROAST POTATOES AND GRAVY



MAINS

BEER BATTERED COD AND CHIPS

A SKINLESS COD FILLET IN A LIGHT AND CRISP BATTER. SERVED WITH CHIPS AND PETIT POIS.

8OZ RUMP STEAK

COOKED TO YOUR LIKING. SERVED WITH A ROASTED TOMATO, FLAT MUSHROOM AND CHIPS.

BBQ BURGER

OUR OWN CHAR-GRILLED BURGER MADE WITH ENGLISH MINCED BEEF AND SEASONING. SERVED WITH MATURE CHEDDAR AND SMOKED BACON IN A TOASTED SESAME SEED BUN WITH OUR SMOKEY BBQ RELISH, ICEBURG LETTUCE, SLICED TOMATO, RED ONION AND CHIPS.

TRADITIONAL HOMEMADE STEAK AND ALE PIE

TENDER PIECES OF BEEF COOKED WITH ONIONS IN A RICH SPECKLED HEN BEER GRAVY, TOPPED WITH SHORTCRUST PASTRY. SERVED WITH WHOLE GRAIN MUSTARD MASH AND VEGETABLES.

PAN FRIED HAKE

SERVED WITH FINE BEANS, NEW POTATOES AND A LEMON AND HERB BUTTER SAUCE.

SUPREME OF CHICKEN WITH PARMA HAM

A SUPREME OF CHICKEN WRAPPED IN PARMA HAM, SERVED WITH DAUPHINOISE POTATOES AND A SUNDRIED TOMATO SAUCE.

GRILLED VEGETABLE AND HALLOUMI STACK

SERVED WITH SUNDRIED TOMATO PESTO, CHERRY TOMATOES AND GREEN SALAD.

DESSERTS

LEMON AND LIME SOUFFLE

SERVED WITH FRESH RASPBERRIES.

HOMEMADE APPLE CRUMBLE

SERVED WITH HOT CREAMY CUSTARD.

MERINGUE WITH MIXED BERRIES

MERINGUE FILLED WITH MIXED BERRIES, WHIPPED CREAM AND VANILLA ICE CREAM.

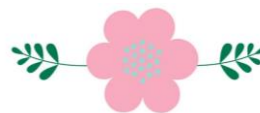
CHOCOLATE AND COCONUT TORTE

ON A CRUMBLY NUT BASE. SERVED WITH VANILLA ICE CREAM.

STICKY TOFFEE AND PECAN PUDDING

AN INDIVIDUAL SPONGE PUDDING SERVED HOT WITH TOFFEE AND PECAN NUT SAUCE AND CREAMY CUSTARD.

FRESH FRUIT SALAD



2 COURSES £23.00 PER PERSON | 3 COURSES £28.95 PER PERSON

TEA & COFFEE £2.95 per person

ASK A TEAM MEMBER FOR ALLERGY ADVICE OR TO SEE OUR GLUTEN FREE MENU CHOICES.



Mother's Day

