

# MOTHER'S DAY MENU

## STARTERS

CREAMED VEGETABLE SOUP WITH BREAD ROLL AND BUTTER GF\* VEGAN V

CHEFS HOMEMADE LIVER PATE WITH CROSTINI

SALT AND PEPPER SQUID WITH CITRUS SALAD AND SWEET CHILLIMAYO

SALMON AND BABY PRAWN PARCEL WITH COCKTAIL CAPER AND CHILLI DRESSING

ROASTED BEETROOT, CARAMELISED PEPPERS, AND ROASTED BABY COURGETTE SALAD  
VEGAN

## MAINS

ROAST STRIP SIRLOIN OF BEEF WITH GRAVY & YORKSHIRE PUDDING GF\*

ROAST LEG OF LAMB WITH GRAVY & YORKSHIRE PUDDING GF\*

ROASTED CORNFED CHICKEN WITH GRAVY & YORKSHIRE PUDDING GF\*

BEEF, LAMB & CHICKEN PLATTER (£2 SUPPLEMENT) WITH GRAVY & YORKSHIRE PUDDING GF\*

---- ALL THE ABOVE SERVED WITH ROAST POTATOES & VEGETABLES OF THE DAY ----

SEABASS WITH SAUTEED POTATOES, GREEN BEANS AND BUTTER, LEMON, AND PARSLEY  
SAUCE

GRILLED SALMON WITH SAUTEED POTATOES, BROCCOLI AND A PRAWN AND PROSECCO  
SAUCE

LINGUINE WITH VEGETABLES, GARLIC WINE TOMATO & BASIL SAUCE VEGAN V  
SPICED MADRAS VEGETABLE CURRY, NAN BREAD, ONION BHAJI AND RICE V\* VEGAN\*

## DESSERTS

WARM APPLE, AND CHERRY CRUMBLE WITH CUSTARD

CHOCOLATE AND ORANGE MOUSSE SERVED WITH SHORTBREAD BISCUITS GF\*

WHITE CHOCOLATE AND STRAWBERRY CHEESECAKE

BROWNIES WITH PISTACHIO ICE CREAM

SELECTION OF ICE CREAMS OR SORBETS

2 COURSES - £35.00

3 COURSES - £38.00