



Mother's Day

22nd March 2020

12 - 4pm

STARTERS

Roasted creamy tomato and basil soup served with crusty bread and butter (v)

Confit of duck leg salad drizzled with honey & soy sauce reduction

Chicken liver pate served with warm toast and a red onion & cranberry jam

Greenland prawns in a Marie rose sauce with shredded lettuce, onion and tomatoes served with crusty ciabatta

Breaded brie wedges deep fried accompanied with a spiced apple & pear compote (v)

Salmon fishcake on a bed of crispy lettuce, served with zesty sweet chilli sauce in a dipping pot

MAIN COURSES

Creamy mushroom Stroganoff served with basmati rice (v)

Roast strip loin of beef served with a light and fluffy Yorkshire pudding, roast potatoes, fresh seasonal vegetables and gravy

Scottish fillet of Salmon, pan fried & served with a light beurre blanc sauce, accompanied by seasonal fresh vegetables

Roasted pork loin, served with a light and fluffy Yorkshire pudding, roast potatoes, fresh seasonal vegetables and gravy

Chicken Caesar salad served with anchovies, Parmesan cheese and crispy garlic croutons

Oven roasted lamb rump with rosemary red currant sauce served with new potatoes & green beans

DESSERTS

Sticky toffee pudding served warm with vanilla ice cream

Chocolate and amaretto cheesecake drizzled with chocolate sauce

Cheese board - a variety of fine English & Continental cheeses served with a selection of biscuits

Tiramisu - a pick me up classic of coffee and Marsala made with sponge fingers and cocoa

Ice creams - choose from chocolate, strawberry or vanilla

Any Two Courses £19.95

Any Three Courses £23.95