



Mother's Day



Sunday 19th March 2023

~Starters~

Butternut squash soup & rustic bread
Tempura battered calamari, lemon mayo, petit salad
Garlic mushrooms on rustic toast
Chicken liver parfait, spiced fruit chutney & toast
TWE prawn cocktail, brown bread & butter, Marie Rose sauce

~Mains~

Roast Prime Sirloin of Beef
Seasonal vegetables, Yorkshire pudding & herb infused roasted potatoes
Roast Turkey
Seasonal vegetables, Yorkshire pudding, stuffing, pigs in blankets & herb infused roasted potatoes
Roast Pork Loin
Seasonal vegetables, Yorkshire pudding & herb infused roast potatoes
Trio of Roasts (Beef, Turkey and Pork)
Seasonal vegetables, Yorkshire pudding & herb infused roasted potatoes
Pan fried fillet of salmon, tenderstem broccoli, tomato concasse, sauteed new potatoes, lemon butter sauce
Vegan nut roast, seasonal vegetables, Yorkshire pudding, herb infused roast potatoes

~ Desserts ~

Sticky toffee pudding, toffee sauce, vanilla ice cream
Apple crumble & warm custard
Vanilla cheesecake, wild berry compote
Bread & butter pudding, warm custard
Dark chocolate tart, fresh strawberries, clotted cream

3 Courses, £32.00 per person
Children under 12 £16.00

£10.00 Non-refundable deposit per person required on booking