



# Mother's Day



*Sunday 10th March 2024*

## ~Starters~

*Apple & parsnip soup & rustic bread (V, VE, GF\*)*  
*Tempura battered calamari, lemon mayo, petit salad (GF\*)*  
*Garlic mushrooms on rustic toast (V, GF\*)*  
*Chicken liver parfait, red onion chutney & toast (GF\*)*  
*TWE prawn cocktail, brown bread & butter, Marie Rose sauce (GF\*)*

## ~Mains~

*Roast Prime Sirloin of Beef (GF\*)*  
*Seasonal vegetables, Yorkshire pudding & herb infused roasted potatoes*  
*Roast Turkey (GF\*)*  
*Seasonal vegetables, Yorkshire pudding, stuffing, pigs in blankets & herb infused roasted potatoes*  
*Roast Pork Loin (GF\*)*  
*Seasonal vegetables, Yorkshire pudding & herb infused roast potatoes*  
*Trio of Roasts (Beef, Turkey and Pork)*  
*Seasonal vegetables, Yorkshire pudding & herb infused roasted potatoes*  
*Roast Leg of Lamb (GF\*)*  
*Seasonal vegetables, Yorkshire pudding & herb infused roasted potatoes*  
*Pan fried fillet of salmon, seasonal vegetables, sauteed new potatoes, lemon butter sauce (GF)*  
*Beetroot & butternut wellington, seasonal vegetables, herb infused roast potatoes & vegan gravy (V, VE)*

## ~Desserts~

*Sticky toffee pudding, toffee sauce, vanilla ice cream (VE\*)*  
*Apple crumble & warm custard (V)*  
*Wild berry Eton mess (V, GF)*  
*Creamy rice pudding, berry compote (GF)*  
*Dark chocolate tart & clotted cream (V)*

**3 Courses, £34.95 per person**  
**Children under 12 £19.95**

*\*£10.00 Non-refundable deposit per person required on booking\**