

Mothering Sunday Menu

To start

Homemade leek, potato and rocket soup with warm ciabatta bread and croutons.

Tempura battered king prawns with sweet chilli sauce and dressed leaves.

Homemade chicken liver parfait with toasted whole meal bread and onion chutney.

Sautéed mushroom in a creamy white wine and garlic sauce served with brioche.

Pan fried chicken breast, pancetta and Stilton salad with warm ciabatta bread

Main course

Roasted sirloin of beef served with duck fat roasted potatoes, homemade Yorkshire pudding, creamed potato, meat stock infused gravy and a fresh selection of vegetables.

Roasted shank of lamb served with duck fat roasted potatoes, homemade Yorkshire pudding, creamed potato, meat stock infused gravy and a fresh selection of vegetables.

Homemade fish pie - fillet of salmon, king prawns, mussels and smoked cod in a creamy white wine and tarragon sauce topped with creamy leek mash served with a fresh selection of vegetables.

Chicken tagliatelle - pan fried chicken breast, mushroom and bacon in garlic and white wine sauce served on a bed of fresh egg tagliatelle.

Slow cooked and roasted belly of pork served with Apple mashed potato, braised red cabbage and meat stock infused gravy.

Pan fried cod loin served with dauphinoise potatoes, medley of green vegetables and a lemon and dill sauce.

Leek, potato and Stilton crumble served with crispy new potatoes and a fresh selection of vegetables.

Please see our separate pudding board for our selection of desserts.

*3 courses £26 per head
Children £13 per head*