

Mother's Day Menu

Two Courses: £29.95 | Three Courses: £35.95

Enjoy a free glass of Prosecco for your leading lady

Starters

Duck Liver Parfait

With cracked black pepper, served with toasted rustic bread & caramelised onion chutney.

Peri Peri Chicken Wings

Free range chicken wings marinated in a peri peri sauce with celery and blue cheese dip.

Crispy Calamari

Lighted dusted calamari with lemon wedge and aioli dip.

French Onion Soup

Homemade soup served with parmesan croutons.

Wild Mushroom & Parmesan Bruschetta

Sauteed mushrooms in garlic cream on toasted bruschetta with parmesan shavings.

Bloody Mary Prawn Cocktail

Olive oil crostini with marie rose sauce.

Mains

Lamb Shank

Slow cooked lamb shank in a rich homemade gravy with buttery mashed potato & seasonal vegetables.

Pan Fried Salmon in White Wine

Pan fried salmon fillet with a beurre blanc sauce, served with crushed potatoes and seasonal greens.

Maple & Mustard Pork Belly

Pork belly and crispy crackling with buttery mashed potato, seasonal vegetables & rich gravy.

King Prawn & Crab Linguini

Linguini with white wine, chilli and garlic served with garlic bread.

Golden Buttermilk Chicken Burger

Buttermilk chicken burger topped with applewood cheese, avocado, garlic aioli with salad and thick cut chips.

Ask to swap for beef or vegetarian.

Roasted Vegetable Wellington VEA

Homemade wellington with roasted vegetables, served with mashed potato and a rich gravy.

Mother's Day Roast

Traditional Sunday roasts served with: roast potatoes, honey glazed parsnips, creamed leeks, buttered greens, steamed carrots, Yorkshire pudding, stuffing and homemade gravy:

- Roast Topside Beef
- Norfolk Turkey
- Trio of Meats + £2.95
- Roast Gammon
- Vegetarian Wellington

Desserts

White Chocolate & Raspberry Cheesecake

Served with vanilla ice cream.

Salted Caramel Bread & Butter Pudding

Homemade, served with warm custard.

Treacle Sponge

Steamed sponge with sticky treacle sauce and warm custard.

Double Chocolate Brownie

Homemade brownie with chocolate fudge sauce and vanilla ice cream.

Eton Mess

Crunchy meringue pieces with fresh berries, fruit coulis & chantilly cream.