



## MOTHERS DAY



15<sup>th</sup> March 202

3 COURSE MENU

£32 per person

### STARTERS

**Butternut Squash & Red Pepper Soup**, crusty bread (v) (gfo)  
**Garlic Mushrooms**, garlic bread (ve) (gfo)  
**Duck & Liver Pate**, Onion chutney (v) (gfo)  
**Herb Breaded Brie**, cranberry sauce  
**Prawn Cocktail**, marie rose sauce (gfo)

### MAINS

*Main courses served with Homemade Yorkshire Pudding (excl Salmon)  
Roast & Mash Potatoes and Seasonal Vegetables for the table to share*

**Dry Aged Topside of Beef**  
**Roast Loin of Pork & Crackling**  
**Churchill Roast Chicken & Stuffing**  
**Vegetarian Wellington (v)**  
**Oven Roasted Salmon & Hollandaise Sauce (gf)**

### DESSERTS

**Toffee & Baileys Cheesecake (v)**  
**Chocolate & Amaretto Torte**, Chantilly cream (v)  
**Mango Sorbet (ve) (gf)**  
**Sticky Toffee Pudding**, crème anglais (v)

**CORKAGE** - £1.50 per person to bring your own wine but we are also now fully licensed

**CHILDRENS MEAL - £12** (under 12s)

**Soup or Garlic Bread / Sunday Roast / Ice Cream**

Vegetarian (v), Vegetarian option is available (vo) Vegan (ve), Vegan option is available (veo) Gluten Free (gf),  
Gluten Free Option is available (gfo) –NB some dishes can be adapted to be gluten or dairy free, please inform  
your server of allergies/dietary requirements when ordering and ask to see our allergen information. We regret  
we cannot guarantee our food products are completely nut free.