

MOTHERS DAY LUNCH MENU

ONE COURSE £16.95

TWO COURSES £21.95

THREE COURSES £26.95

STARTERS

Homemade Soup of the day served with Herb Croutons & Henllan Bread

Roasted Red Onion & Goats Cheese tart

Pate served with Crisp Toast, Fruit Chutney & salad Garnish

Garlic Mushrooms in a cream sauce served on toasted Ciabatta

MAINS:

Steamed Salmon, served with Spinach ,Asparagus & a Lemon & Dill sauce.

Roast Topside of Beef served with Cabernet Sauce & Homemade Yorkshire pudding

Roast Turkey with Chipolata Sausage & Cranberry & Herb stuffing

Slow cooked Lamb Shank served in a minted gravy (Supplement of £2.50)

Lentil & Vegetable pie

All served with Roast Potatoes & Creamed mash potatoes, Green Beans, Carrot, Cauliflower Cheese &

Red Cabbage

DESSERTS:

Peach & Apricot Crumble with Crème Anglaise

Lemon & Raspberry Eton Mess

Biscoff Cheesecake & Seasonal Fruit

Chocolate Fudge Cake with Salted Caramel ice cream

Followed by a pot of Tea or Freshly Ground Coffee