

Mothers' Day Menu

Sunday, 11th March, 2018

Homemade minestrone soup with garlic and herb croutons

Homemade duck and Cointreau pate with caramelized red onion chutney and finger toast

Tiger prawns and smoked salmon on toasted ciabatta drizzled with a garlic and lime butter

Portobello mushrooms stuffed with peppers, spinach and spring onions topped with melted stilton and a herb crust, served with a sweet balsamic reduction

Trio of melon in a ginger syrup served with fresh mint

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Roast Staffordshire turkey with sage and onion stuffing and chipolata sausage

Roast topside of beef with homemade Yorkshire pudding

Roast leg of pork with sage and onion stuffing and chipolata sausage

Chicken breast stuffed with goat's cheese and red onion chutney wrapped in bacon and served with a redcurrant sauce

Slow roasted marinated lamb shank served in a rich port and mushroom sauce (£2 Supplement)

Fillet of plaice stuffed with crab meat and spinach topped with parmesan shavings, served with a white wine and dill sauce (£2 supplement)

Vegetable Shepherd's pie topped with cheddar cheese

*Vegetable and feta tartlet
rosemary and garlic enhanced shortcrust pastry tartlet
filled with roasted baby plum tomatoes, portabello mushrooms and feta cheese*

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Homemade forest fruits cheesecake

Homemade chocolate orange bread and butter pudding

Homemade apple and blackberry crumble

Salted caramel cheesecake

Chocolate fudge cake

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coffee and mints

3 courses £23.95

childrens price 7-12 £13.95 under 6 years £8.95

*seating times, function room 12.30 or 4pm,
restaurant 12 noon or 3.30pm
bar 1.00pm and 5pm*

