

# Mother's Day 2019

*Sunday 31<sup>st</sup> March 2019*

*Homemade Farmhouse vegetable soup with toasted croutons*

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

*Pan fried tiger prawns in a garlic and dill butter served with toasted ciabatta*

*Portobello mushrooms stuffed with goat's cheese, sundried tomatoes and spinach, topped with a herb crust. Served with a sweet balsamic reduction*

*Cantaloupe melon, kiwi and red grape cocktail  
served with a citrus and honey syrup*

*oOo*

*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 caramelised leeks and blue cheese  
wrapped in bacon and served with a red wine jus*

*Roasted root vegetable crumble*

*Roasted root vegetables in a whole grain mustard sauce topped with a buttery crumble*

*Sweet potato, goats cheese and spinach lattice*

*With a golden puff pastry lattice topping. Served with a balsamic reduction*

*Slow roasted marinated shank of lamb served with a minted redcurrant sauce (£3 supplement)*

*Salmon fillet topped with a crab, parmesan, parsley and panko crust  
served in a pool of béarnaise sauce (£2 supplement)*

*oOo*

*Homemade raspberry and white chocolate cheesecake*

*Lemon meringue pie*

*Homemade apple and rhubarb crumble*

*Toffee crunch pie*

*Chocolate fudge cake*

*oOo*

*coffee and mints*

*3 COURSES £24.95*

*Please note we will require a pre-order of your menu choices*

*childrens menu 2 course 7.95 3 course 9.95*

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



