

# Mother's Day (22<sup>nd</sup> March) 2020

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 chilli and lime butter  
served with toasted ciabatta

Flat cap mushrooms topped with creamed leeks, stilton and 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

Vegetable nut roast with vegetarian gravy

Chicken breast stuffed with goat's cheese, cherry tomatoes and spinach  
wrapped in bacon and served with a red wine jus

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

Salmon fillet topped with a rainbow peppercorn and herb crust  
served in a pool of hollandaise sauce

Cherry tomato, asparagus, green pesto and mozzarella filo tart

oOo

Homemade raspberry and white chocolate bread and butter pudding

Key lime pie

Homemade fruits of the forest cheesecake

Toffee lumpy bumpy

Chocolate fudge cake

oOo

Coffee and mints

**3 courses £25.95**

**A £10.00 per head deposit is required upon booking for the adults only  
Please note we will require a pre-order of your menu choices one week prior to the day**

**Seating times are, function room 12.30 or 4.00pm,  
restaurant 12 noon or 3.30pm  
bar 1.00pm or 5.00pm**

# Mother's Day 2020

## Dietary requirements

Gluten free (gf), Dairy free (df), Vegan (v)

Homemade farmhouse vegetable soup (gf, df, v)

Homemade duck and Cointreau pate with caramelized red onion chutney and a gluten free bead roll (gf)

Pan fried tiger prawns in chilli and lime infused olive oil (gf, df)

Pan fried mushrooms in a garlic and parsley olive oil (gf, df, v)

Trio of melon in a ginger syrup served with fresh mint (gf, df, v)

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Roast Staffordshire turkey with gravy (gf, df)

Roast topside of beef with gravy (gf, df)

Roast leg of pork with gravy (gf, df)

Vegetable nut roast with vegetarian gravy (df, v)

Chicken breast stuffed with goat's cheese, cherry tomatoes and spinach wrapped in bacon and served with gravy (gf)

Slow roasted marinated shoulder of lamb served with gravy (gf, df)  
(£3 supplement)

Salmon fillet served in a pool of hollandaise sauce (gf, df without sauce)

Spiced tofu and vegetable hotpot served with coriander rice (gf, df, v)

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Chocolate and orange torte (gf, df, v)

Homemade fruit crumble and soya custard (gf, df, v)

Meringue nests with forest fruits (gf)

Fresh fruit salad (gf, df, v)

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Coffee and mints

# Mother's Day 2020

## Children's menu

Homemade farmhouse vegetable soup with toasted croutons

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

Homemade chicken goujons, chips and vegetables

Butchers pork sausages, chips and vegetables

Vegetable pasta in tomato sauce, served with garlic bread

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Chocolate fudge cake

Vanilla ice-cream with a strawberry sauce

oOo

Coffee and mints

**2 course £7.95**

**3 course £9.95**

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one week prior to the day**