

Mother's Day 2022

Sunday 27th March

homemade broccoli and stilton 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, mozzarella and a herb crust
served with a sweet balsamic reduction*

*Fanned melon
served with fruit coulis, forest fruits and fresh mint*

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*

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 shank 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*

*wild mushroom wellington
wild mushrooms, sweet potato, onions, walnuts and cranberries
encased in puff pastry served with vegetarian gravy*

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homemade raspberry and white chocolate bread and butter pudding

key lime pie

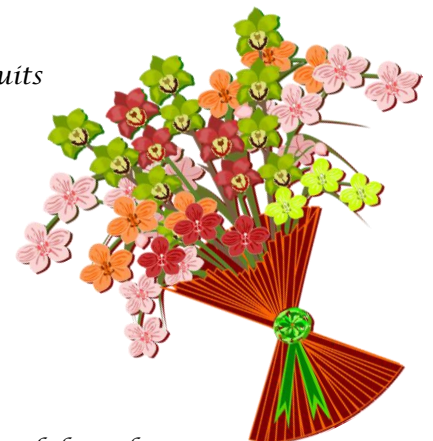
new york vanilla cheesecake served with forest fruits

chocolate and salted caramel profiteroles

Chocolate fudge cake

oOo

coffee and mints



3 courses £26.95

*A £10.00 per head deposit is required upon booking for the adults only
we will require a pre-order of your menu choices one week prior to the day
function room 12.30 or 4.00pm, restaurant 12 noon or 3.30pm bar 1.00pm or 5.00pm*

Mother's Day 2022

Dietary requirements

homemade tomato and red pepper (gf, df, v)

*homemade duck and Cointreau pate with caramelized red onion chutney
and a gluten free bread 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)

fanned melon served with fruit coulis, forest fruits and fresh mint (gf, df, v)

oOo

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 shank of lamb served with gravy (gf, df)
(£3 supplement)*

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

wild mushroom and vegetable hotpot (gf, df, v)

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chocolate and orange torte (gf, df, v)

homemade bread and butter pudding with soya custard (gf, df, v)

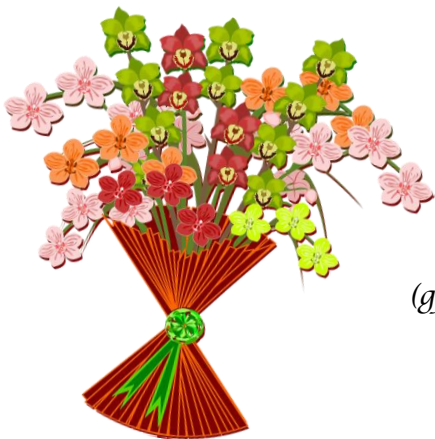
meringue nests with forest fruits (gf)

fresh fruit salad (gf, df, v)

oOo

coffee and mints

(gf) = gluten free, (df) = dairy free, (v) = vegan



Mother's Day 2022

Children's menu

homemade tomato and red pepper soup

fanned melon served with fruit coulis, forest fruits and fresh mint

homemade garlic bread

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

homemade chicken goujons, chips and vegetables

butchers pork sausages, mash and peas

vegetarian sausages, mash and garden peas

oOo

chocolate fudge cake

vanilla ice-cream with strawberry sauce

chocolate and salted caramel profiteroles



Children up to the age of 11 years

2 courses £7.95

3 courses £9.95

Name

Time.....

Covers

Date.....

Starter	
Soup	
Pate	
Mushrooms	
Prawns	
Melon	
Mains	
Beef	
Turkey	
Pork	
Nut roast	
Chicken	
Lamb	
Salmon	
Mushroom Wellington	
Desserts	
B&B	
Key Lime	
Cheesecake	
Profiteroles	
Fudge Cake	

Please add children's meals here: up to the age of 11 years

Dietary requirements