

Mother's Day 2024

Sunday 10th March

Homemade leek and potato soup with toasted croutons

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

*Smoked salmon cornets filled with crab and avocado
drizzled with lemon and dill yogurt*

*wild mushroom, spinach, chilli and goats cheese bruschetta,
served with mixed leaves and a balsamic reduction*

Fanned melon served with forest fruits, mango and raspberry coulis

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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 wrapped in bacon and stuffed with wild mushrooms and brie
served with a red wine jus*

Slow roasted marinated shank of lamb served with redcurrant and rosemary sauce

*Salmon fillet topped with king prawns
served with a creamy white wine, garlic and dill sauce*

Vegetable nut roast served with vegetarian gravy

Goats cheese, spinach and sun-dried tomato filo tart drizzled with balsamic reduction

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Homemade white chocolate and raspberry bread and butter pudding served with custard

Lemon meringue pie

Red velvet cheesecake

Apple and frangipane tartlet

Chocolate fudge cake

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Coffee and mints

3 COURSES £31.95



*A £10.00 per head deposit is required upon booking for the adults only
we will require a pre-order of your menu choices and the balance 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 2024

Dietary requirements

(df) equates to dairy free option (gf) equates to gluten free option (ve) equates vegan option

Homemade leek and potato soup served with a gluten free roll (gf, df, ve)

*Homemade duck and cointreau pate
with caramelized red onion chutney and gluten free finger toast (gf)*

Pan fried garlic and parsley mushrooms (gf, df, ve)

Smoked salmon cornets filled with crab and avocado drizzled with lemon and dill yogurt (gf)

Fanned melon served with forest fruits, mango and raspberry coulis (gf, df, ve)

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Roast Staffordshire turkey with gluten free gravy (gf, df)

Roast topside of beef with gluten free gravy (gf, df)

Roast leg of pork with gluten free gravy (gf, df)

*Chicken breast wrapped in bacon and stuffed with wild mushrooms and brie
served with gluten free gravy (gf)*

Slow roasted marinated shank of lamb served with gluten free gravy (gf, df)

Salmon fillet topped with king prawns served with hollandaise sauce (gf)

*Vegetable nut roast
served with vegetarian gravy (df, ve)*

Root vegetable and mushroom hotpot (gf, df, ve)

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Chocolate and raspberry tart (gf, df, ve)

Chocolate truffle brownie (gf, df, ve)

Apple and cinnamon crumble (gf)

coffee and mints

Mother's Day 2024

Children's menu

Homemade leek and potato soup

Fanned melon served with forest fruits, mango and raspberry coulis

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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 peas

Butchers pork sausages, chips and peas

Vegetarian sausages, chips and garden peas

oOo

Chocolate fudge cake

Vanilla ice-cream with strawberry sauce

Children up to the age of 11 years

3 courses £14.95



We require this pre-order form 7 days prior and the balance
Please use this form only

Name **Time.....**

Covers **Date.....**

Starter	
Soup	
Pate	
salmon	
Mushrooms	
Melon	
Mains	
Turkey	
Beef	
Pork	
Chicken	
Lamb	
Salmon	
Nut roast	
Goats cheese Tart	
Desserts	
B&B	
Lemon Meringue	
Cheesecake	
Apple tartlet	
Fudge Cake	

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

Dietary requirements