

Mother's Day 2025

Sunday 30th March

Homemade broccoli and stilton soup with toasted croutons

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

Pan fried king prawns in a chilli and lime vinaigrette served with toasted ciabatta

Fanned melon served with forest fruits and mango coulis

Pan-fried wild mushroom, green pesto and mozzarella bruschetta, served with watercress and a balsamic reduction

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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 baby leaf spinach, mozzarella and tarragon.
Served with a redcurrant sauce*

Slow roasted marinated shank of lamb served with minted red wine jus

*Walnut and maple crusted salmon fillet
served with a creamy white wine and dill sauce*

Vegetable nut roast served with vegetarian gravy

Wild mushroom, onion, cranberry and sweet potato wellington with vegetarian gravy

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Homemade chocolate and orange bread and butter pudding served with custard

Key lime pie

White chocolate and raspberry cheesecake

Rhubarb and frangipane tartlet

Chocolate fudge cake

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Coffee and mints

3 courses £33.95



*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 tomato and basil 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)

Pan fried king prawns in a chilli and lime vinaigrette (gf,df)

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 baby leaf spinach, mozzarella and tarragon
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)*

Sweet potato and black bean chilli (gf, df, ve)

oOo



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 tomato and basil 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 £16.95



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

Name **Time.....**

Covers **Date.....**

Starter	
Soup	
Pate	
Prawns	
Mushrooms	
Melon	
Mains	
Turkey	
Beef	
Pork	
Chicken	
Lamb	
Salmon	
Nut roast	
Wellington	
Desserts	
B&B	
Keylime Pie	
Cheesecake	
Rhubarb tartlet	
Fudge Cake	

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

Dietary requirements