

Mother's Day 2026

Sunday 15th 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 prawns and avocado
served with lemon and dill mayo*

*Portobello mushrooms filled with stilton, roasted red pepper and spinach,
topped with a herb crust and drizzled with balsamic reduction*

Fanned melon served with forest fruits, mango and raspberry coulis

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

*Supreme of chicken wrapped in bacon and stuffed with stilton and baby leaf spinach.
served with a red wine jus*

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

*Salmon fillet topped with a crab, parmesan, parsley panko herb crust
served with béarnaise sauce*

*Vegetable nut roast
served with vegetarian gravy*

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

oOo

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

Sicilian lemon cheesecake

Salted caramel profiteroles

Raspberry and apricot frangipane

Chocolate fudge cake

oOo

Coffee and mints



3 courses £34.95

*A £10.00 per head deposit is required upon booking for the adults only
with balance paid 7 days prior*

*we will require a pre-order of your menu choices one week prior to the day
function room 12.30 or 4.00pm, restaurant 12.45 or 4.30pm bar 1.30pm or 5.00pm*

Mother's Day 2026

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 roll (gf)*

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

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

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

oOo

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)

*Supreme of chicken wrapped in bacon and stuffed with stilton and baby leaf spinach.
served with balsamic reduction (gf)*

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

Salmon fillet in a pool of béarnaise sauce (gf)

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

Sweet potato, chickpea and spinach curry served with coriander rice and chips (gf, df, ve)

oOo

Chocolate and raspberry tart (gf, df, ve)

Lemon berry delice (gf, df, ve)

Apple and cinnamon crumble (gf)

coffee and mints



Mother's Day 2026 *Children's menu*

Homemade leek and potato soup

Fanned melon served with forest fruits, mango and raspberry coulis

Garlic ciabatta

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

Crispy chicken bites, chips and garden peas

Butchers pork sausages, chips and garden peas

Vegetarian sausages, chips and garden peas

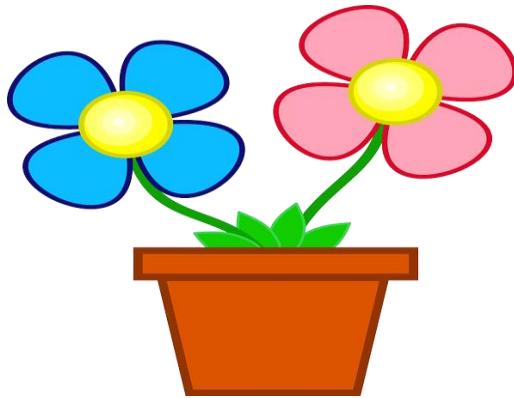
oOo

Chocolate fudge cake

Vanilla ice-cream with strawberry sauce

Children up to the age of 11 years

3 courses £14.95



Please complete one form for all guest's pre-orders and return to us along with

the total balance 7 days prior to the meal.

Name Covers

Date **Area** **Sit down time**

Please ensure food choices are in the correct column with gf, df, ve specified at the side

Adults x £34.95

Children x £14.95

Deposit

Balance