

MOTHERING SUNDAY

TWO COURSE £29 THREE COURSE £34

STARTERS

Broccoli & blue cheese soup-Cauliflower, cream with baked bread roll. (GF)

Breaded brie- with a orange & cranberry reduction.

Salmon & baby prawn totollos-Smoked salmon & baby prawns wrapped in a tortilla wrap, filled with a dill cream cheese, gem lettuce & Marie-rose sauce.

Pork belly bites-Glazed with honey BBQ sauce, on a mixed leaf salad. (GF)

Breaded chicken goujons-katsu curry sauce, on a mixed leaf salad.

Sweet potato Bhaji-Sweet potato carrot & onion, Indian spices, kachumber salad. Coconut curried chutney & mint yogurt. (GF)

MAINS

Chicken supreme-Pan seared chicken, dauphinoise potato, vegetable & wild mushroom sauce. (GF)

Herb crumb salmon-Seared salmon fillet, garlic & rosemary roasted new potatoes, vegetables & in a white wine & dill sauce. (GF)

Battered haddock-Grilled lemon wedge, chunky chips, mushy peas & tartar sauce. (GF)

8oz Sirloin steak-Onion rings, grilled tomato, mushrooms, garden peas & chunky chips. (GF)

8oz Steak burger-Smoked streaky bacon, mozzarella, pickles, gem lettuce, fries & onion rings. (GF)

Katsu chicken curry-Breaded chicken breast- Thai jasmine rice, pink ginger salad & katsu curry. (GF)

Beef brisket Lasagne-Slow cooked beef, house salad & garlic bread.

Spiced sweet potato pie-Roasted garlic new potatoes, vegetables, & a tomato ragu sauce. (GF)

ROASTS

Lamb

Beef

Pork

Chicken breast

Chestnut mushroom & butternut squash pie (GF)

All roasts are served with roast potatoes, mash potato, honey roasted carrots, pork & sage stuffing, pigs in blanket, gravy & Yorkshire pudding.