

Mothers Day Menu

Mains & Dessert £28, Three Course £33

Children's menu available on request

Book before 28th February & save 10% on food

Deposit required £5 per person

Booking Essential 01730 89228

Starter

Leek & Potato Soup

topped with homemade garlic croutons

Chicken Liver Parfait

homemade to be silky smooth served with crostini's and sweet chutney

Prawn Cocktail

traditional classic with buttered granary bread triangle on the side

Cream Cheese Parcels

homemade mouthwatering parcels of delight served with sweet chilli dip

Mains

Roast Striploin of Beef

Roast Shoulder of Lamb

Roast Loin of Pork & Stuffing

Roast Chicken Breast Supreme, Sausage & Stuffing

Nut Roast & Vegetarian Gravy

All the above are served with rosemary roast potatoes, vegetables, cauliflower cheese, gravy & yorkshire pudding

Seabass

foil baked seabass with lemon caper butter served with green beans & new potatoes

Desserts

Baileys Crème Brûlée

delightful from the first spoonful to the last lick

Mille - Feuille

flaky pastry layered with a silky crème pât, fresh strawberries, fresh cream, making a delicious end to any meal

Sticky Toffee Pudding

drizzled with homemade caramel sauce & custard on the side

Chocolate Brownie

served warm, drizzled with chocolate sauce & side of vanilla ice cream

Cheese Board (£3 supplement)

cranberry wensleydale, brie & stilton, chutney, sliced apple & biscuits

The Small Print

If you have any food allergies please let your server know

Some of our dishes do contain nuts. Fish dishes may contain bones