

# Mother's Day Menu

Three Courses for £24.99 Two Courses for £19.99

## TO START

Slow roast tomato and red pepper soup with pesto cream and artisan bread (v)  
Atlantic prawn and crayfish cocktail with granary bread  
Creamy stilton and peppercorn mushrooms on toasted brioche (v)  
Chicken and ham hock terrine with leek, piccalilli, and sour dough toast  
Cajun dusted calamari on dressed leaves with lemon and lime aioli  
Crispy nacho chicken strips with avocado salsa and scotch bonnet mayo

## MAINS

8 hour slow roasted topside of beef with gravy  
Lemon and thyme infused chicken supreme  
*With pigs in blanket, stuffing and bread sauce*  
Roast Old Spot pork loin with crackling and apple sauce

*All served with thyme roast potatoes, Yorkshire pudding, honey roast roots and greens*

Slow roast shoulder of lamb  
*Colcannon mash, tender stem broccoli and a redcurrant and mint jus*  
Pancetta wrapped cod loin  
*Sundried tomato and crushed potatoes, buttered spinach and hollandaise*  
Beer battered haddock and chips  
*Minted mushy peas and tartare sauce*  
Baked wild mushroom stuffed crepes (v)  
*Three cheese sauce, roast potatoes and tender stem broccoli*  
Spinach and ricotta tortellini (v)  
*In a sharp arrabbiata sauce with torn mozzarella and rocket*

## TO FINISH

White chocolate and raspberry brioche pudding with Chantilly cream  
Rich chocolate brownie with chocolate sauce and Jaffa cake ice cream  
Chef's apple, pear, and ginger crumble with vanilla ice-cream  
Steamed treacle pudding with custard  
Spring fruit Eton mess with elderflower cream and rhubarb coulis

*Gluten Free alternatives are available  
Please inform your server of any dietary requirements*