

MOTHER'S DAY MENU

2 COURSES £20.95

3 COURSES £24.95

STARTERS

SALT & PEPPER SQUID

SERVED ON A BED OF ROCKET WITH A BALSAMIC GLAZE & SWEET CHILLI DIP.

CRISPY DUCK SALAD

CRISPY DUCK SERVED ON A MIXED LEAF SALAD WITH POMEGRANATE SEEDS AND A PLUM JUS.

HOME-MADE HONEY & PARSNIP SOUP (V)

SERVED WITH BREAD AND BUTTER.

SMOKED SALMON ROULADE

SERVED ON A MIXED LEAF SALAD DRIZZLED WITH HONEY MUSTARD DRESSING.

MAIN COURSES

DELICIOUS ROASTS:

LEG OF LAMB, PORK BELLY, CHICKEN & VEGETARIAN NUT ROAST
ALL SERVED WITH ROAST POTATOES, YORKSHIRE PUDDING AND SEASONAL VEGETABLES.

SLOW COOKED BBQ PORK BELLY

OUR FAMOUS BBQ PORK BELLY SLOW ROASTED IN STOWFORD PRESS APPLE CIDER SERVED WITH CHIPS, BBQ SAUCE AND DRESSED SALAD.

HOME-MADE BEEF LASAGNE

SERVED WITH CHIPS AND DRESSED SALAD.

VEGETARIAN LINGUINE (V)

SERVED WITH GARLIC CIABATTA & PESTO DRESSING.

RAINBOW TROUT FILLET

SERVED WITH A BACON, ALMOND & BEETROOT SALAD AND CRUSHED NEW POTATOES.

DESSERTS

KEY LIME PIE

SERVED WITH RASPBERRY SORBET.

CHOCOLATE HONEYCOMB SUNDAE

CHOCOLATE & HONEYCOMB ICE CREAM, FRESH CREAM & HONEYCOMB PIECES.

BREAD & BUTTER PUDDING

SERVED WITH CUSTARD.

VANILLA PANNA COTTA

SERVED WITH MANGO SAUCE & CHAMPAGNE SORBET.