

*Mothers Day Menu,
Sunday 15th March*

Starters

*Traditional prawn cocktail
served with brown bread & butter*

*Creamy garlic mushrooms
served on toasted sourdough*

*Farmhouse paté with
melba toast and chutney*

Mains

*Roast lamb, roast beef or nut roast
all served with seasonal vegetables,
homemade yorkshire pudding, roast potatoes*

*Sea bass with lemon & garlic herb sauce,
served on a bed of crushed new potatoes*

Desserts

Apple and blackberry crumble

Raspberry and white chocolate cheesecake

Iced bakewell tart

Chocolate profiterole torte

All served with either cream, custard or ice cream

Coffee and a gift

2 courses £24.50 3 courses £29.50

Childs chicken nuggets or fish fingers with chips £6.50