

Mother's Day menu

Mums receive a glass of prosecco on arrival

To start

- Homemade cream of tomato soup (V, GF, DF)
- Chicken liver pate with homemade red onion marmalade (GF)
- Classic prawn cocktail with Marie rose sauce (GF)
- Goats cheese bruschetta with chilli jam (GF, V)

For mains

- Roast sirloin of beef with Yorkshire pudding and gravy (GF, DF)
- Roast Norfolk turkey with stuffing and pigs in blankets and gravy (GF, DF)
- Roast loin of pork with crackling and stuffing and gravy (GF, DF)
- Baked fillet of salmon with lemon and caper cream sauce (GF)
- Leek and stilton pasta bake (V)

"All served with roast potatoes and a selection of vegetables"

To finish

- Profiteroles with chocolate sauce
- Gluten free baked vanilla cheesecake (GF)
- Lemon Posset (GF)
- 2 scoops of ice cream (GF, V)
- 2 scoops of sorbet (V, VE, GF, DF)

Please state any dietary requirements **at time of booking**
Vegan alternatives can be provided upon request **at time of booking**

£35 per adult £20 child under 13yrs
You have the table for 2 ½ hours

Please note for dietary changes items may have to be removed from the dish to make this suitable.
DF=Dairy free, GF=Gluten free, V=Vegetarian,