



# MOTHERS DAY LUNCH

## SUNDAY 30 MARCH 2025

*Includes a Special gift for all Mums*

*Two Sittings - 12pm & 2.30pm*

### STARTER

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Leek & Potato Soup (VE)

Prawn & Crayfish Cocktail, Marie Rose Sauce, Lemon, Brown Bread & Butter (GFA)

Sauté Mushrooms & Sundried Tomatoes on Toasted Sourdough, Crispy Bacon, Poached Egg

Roast Red Pepper Hummus, Crudites & Flatbread (VE)

Crabcakes, Mango & Chilli Salsa

### MAIN COURSE

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**From the Carvery:**

Roast Crown of Turkey, Cranberry Sauce (GFA)

Roast Striploin of Beef, Horseradish Sauce (GFA)

Roast Leg of Pork, Apple Sauce (GFA)

*All dishes above are served with traditional roast trimmings & seasonal vegetables from the carvery*

Plaice Fillet stuffed with Spinach, Smoked Salmon & Prawns topped with Mornay sauce served with seasonal vegetables from the carvery (GF)

Warm Asparagus, Roast Red Pepper & Sundried Tomato Quiche, New Potatoes & Side Salad

Baked Ratatouille Gnocchi, Basil Oil, Toasted Sourdough (VE, GFA)

### DESSERT

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Peach & Raspberry Crumble

Blackcurrant & Prosecco Cheesecake, Vanilla pod Ice Cream (GF)

Fresh Fruit Salad (VE,GF)

Warm Salted Caramel Blondie, Honeycomb Ice Cream

Chocolate Sponge Pudding, Fresh Strawberries

Bailey's Crème Brulee, Biscotti Biscuit (GFA)

*3 courses - £33.50 pp  
2 courses - £31 pp*

*£21.50 under 12's 3 courses    £17.50 under 12's 2 courses*

*Two Sittings – Midday and 2.30pm*

*£10.00 non-refundable deposit per person is required*