



MOTHERS DAY LUNCH

SUNDAY 15 MARCH 2026

Includes a Special gift for all Mums

Two Sittings - 12pm & 2.30pm

STARTER

Carrot & Ginger Soup (VE)

Smoked Salmon & Avocado Bruschetta, Basil Oil (GFA)

Duck Pate, Toasted Sourdough

Halloumi Fries, Tomato Salsa

MAIN COURSE

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

Chestnut Roast, Gravy (VE)

DESSERT

Fresh Fruit Salad (VE, GF)

Apple & Strawberry Crumble, Custard

Tia Maria Crème Brulee, Biscotti Biscuit

Lemon & Blueberry Cheesecake, Vanilla Ice Cream

Black Forest Gateaux, Raspberry Ripple Ice Cream

3 courses - £33.50 pp

2 courses - £31.00 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