

# MOTHER'S DAY

SUNDAY 15<sup>TH</sup> MARCH 2026

2 COURSES £33 3 COURSES £39

Served 12-6pm

Please ask to see our children's menu

## TO START

TOMATO & ROASTED PEPPER SOUP, warm bread (Vegan GD Gluten free bread available)

THAI STYLE CRAB CAKES rice noodle salad, sweet chilli sauce

CHICKEN LIVER PARFAIT caramelised onion chutney, toasted brioche

DEEP FRIED CAMEMBERT dressed leaf, red onion jam (V)

CARPACCIO OF BEEF rocket, parmesan, balsamic, olive oil (G)

ATLANTIC PRAWNS in a lightly spiced coriander sauce, fried bread

## MAIN

All roasts are served with Yorkshire pudding, gravy, roast potatoes, steamed & roasted vegetables & cauliflower cheese. Gravy can be served separately just let us know

ROAST SIRLOIN OF BEEF (GD without Yorkshire & cauli cheese)

ROAST LEG OF LAMB (GD without Yorkshire & cauli cheese)

SLOW ROASTED PORK BELLY sage & onion stuffing, crackling, apple sauce

LENTIL & BEAN ROAST (V, Vegan, GD without Yorkshire & cauli cheese)

BEETROOT WELLINGTON creamy mash, sautéed greens, red wine sauce (Vegan D)

BAKED SALMON FILLET lemon parmesan & herb crust, steamed tender stem broccoli, buttered new potatoes, salmon caviar & dill emulsion (G no crust)

## DESSERT

WHITE CHOCOLATE & MALTESERS\* CHEESECAKE & vanilla ice cream (V)

ESPRESSO CRÈME BRÛLÉE brandy snap (VG no snap)

STRAWBERRY & ELDERFLOWER MESS prosecco whipped cream, meringue (VG)

CHOCOLATE BROWNIE chocolate sauce, vanilla ice cream (Vegan D)

BRIOCHE BREAD & BUTTER PUDDING toffee sauce, custard (V)

GLAZED LEMON TART vanilla Chantilly, raspberries (V)

Each dish is advised of its adaptability to Vegetarian (V), Gluten Free (G) & Dairy Free (D) diets.

Please always inform your waiter of any allergies or intolerances before placing your order.

Detailed allergen information is available on request.

MALTESERS is a trade mark of the Mars Group of Companies \*This product is not made by, licensed or endorsed by the Mars Group of Companies



# LARGE PARTY DINNER PRE-ORDER FORM

Name of booking	Number of guests
Name of organiser	Deposit paid amount
Date of booking	Time
Tel. number	Email

	FIRST NAME	SURNAME	ALLERGIES	START						MAIN					DESSERT						
				Soup <small>(Vegan GD Gluten free bread available)</small>	Crab cakes	Chicken liver parfait	Deep fried camembert (V)	Carpaccio of beef (G)	Atlantic prawns	Roast sirloin of beef <small>(GD without Yorkshire &amp; cauli cheese)</small>	Roast leg of lamb <small>(GD without Yorkshire &amp; cauli cheese)</small>	Slow roasted pork belly	Lentil & bean roast <small>(V, Vegan, GD without Yorkshire &amp; cauli cheese)</small>	Beetroot wellington (Vegan D)	Baked salmon fillet (G no crust)	White chocolate & MALTESERS <sup>®</sup> cheesecake (V)	Crème brûlée (VG no snap)	Strawberry & elderflower mess (VG)	Chocolate brownie (Vegan D)	Bread & butter pudding (V)	Lemon tart (V)
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Further information, special requests, allergy information

