

Mothers Day



31 March 2019



£16.50

Leek & Potato Soup

Freshly made from local market produce

Chicken Liver Pate

Our chefs own made chicken liver pate with onion chutney and warm toast

Garlic Mushrooms

Button mushrooms cooked in a creamy garlic sauce served with ciabatta wedge

Pineapple & Prawn Platter

Fresh pineapple slice with juicy Icelandic prawns coated with marie rose sauce

Chilled Melon & Fruits

Refreshing melon with fresh fruits and blackcurrant coulis



Roast Beef

Traditional roast beef with our house made Yorkshire pudding and a rich gravy

Steak au Pouivre

Sirloin steak with a creamy pepper sauce

Salmon Supreme

Fresh salmon fillet gently poached with a refreshing lemon and prawn sauce

Vegetable Stir Fry

Seasonal vegetables stir fried with mushrooms, onions, peppers, babycorn, beansprouts and soy sauce served with steamed rice

Roast Lamb

Slices of tender roast leg of lamb with a rich mint gravy

Chicken Regency

A boneless breast of chicken in a mushroom, leek, bacon and cream sauce

Roast Turkey

Roast turkey breast, sage & onion stuffing and pan gravy

Feather Blade of Beef

Tender beef braised with seasonal vegetables, onions, red wine and thyme

Pork Fillet

Roasted pork fillet stuffed with chorizo and black pudding served with a mushroom, onion, French mustard, wine and cream sauce

Vegetarian Options Available



(Served with potatoes and vegetables of the day)



Selection of Sweets