

MOTHERING SUNDAY

15th March 2026



Seasonal Asparagus Soup, Warm Bread Roll (V, GF)

Prawn Salad with Brown Bread & Butter

Sauté Button Mushrooms in a Parsley and Blue Cheese Sauce topped with Puff Pastry

Chicken Liver Pate, Melba Toast and Red Onion Marmalade



Roast Pork, Lemon & Thyme Stuffing, Apple Sauce, Yorkshire Pudding, Roast Potatoes, Medley of Vegetables and Traditional Gravy

Lightly Baked Delice of Salmon, Chive, Lemon & White Wine Sauce, Broccoli Florets, Whipped Celeriac & Potato

Tender Slow Cooked Shoulder of Lamb Shepherd's Pie, Red Wine, Rosemary, Garlic Gravy and Medley of Vegetables

Twice Baked Mature Cheddar Soufflé on Creamed Leeks, Parmesan Au Gratin (V)



Apple & Cinnamon Crumble, Vanilla Anglaise

Vanilla Panna Cotta, Brandy Snap Twist with Kahlua Cream

Lemon Meringue Pie, Chantilly Cream

Hot Chocolate pudding, Mint, Vanilla Sauce



2 courses - £26.00

3 courses - £32.00