



MOTHERING SUNDAY

22ND MARCH 2020

STARTERS

- * Homemade Leek and Potato Soup **(V,GF)**
- * Smoked Salmon and Prawn Parcel **(V,GF)**
- * Deep Fried Breaded Brie with Cranberry and Mint Compote **(V,GF)**
- * Creamy Garlic Mushrooms on Bruschetta **(V,GF)**

MAINS

- * Roast Topside of Beef served with Yorkshire Pudding, Roast Potatoes and Pan Gravy **(GF)**
- * Slow Roast Shank of Lamb, sat on Red Onion Mash with a Tomato and Mint Jus **(GF)**
- * Chargrilled Breast of Chicken, served in Forestiere Sauce with Hasselback Potatoes **(GF)**
- * Pan Fried Salmon Fillet with a Whisky and Honey Glaze and Parmentier Potato **(GF)**
- * Shepherd's Pie, with Roast Potatoes **(V,Vegan)**

All served with seasonal vegetables

DESSERTS

- * A Selection of Desserts from the Board

Two Courses - £15.95

Three Courses - £19.95

Abbreviations–V=Vegetarian, Vegan=Vegan, GF=Gluten Free Option Available

To book call: 01858 882112