



Sunday 14th March
mothering sunday

£19.95 per person

TO START

Chefs Soup of the Day

Served with fresh bread

Deep fried Golden Breaded Mushrooms

Golden Fried & served with crisp salad and garlic mayonnaise dip

Duo of Sweet Melon & Fruits of the Forest Coulis

Prawn Cocktail

Succulent Norwegian prawns draped in Marie rose sauce with crisp salad

Cajun Chicken Strips

Tender strips of chicken breast tossed in Cajun spices and delicately grilled. Served with crisp salad and spicy dip

Wholetail Scampi

Golden fried and served with Tartar sauce, Crisp salad and Lemon wedge

Stilton & Mushroom Knott

A creamy mushroom sauce bound with stilton cheese and wrapped in a delicate pastry parcel served with crisp salad

MAIN COURSES

All main courses served with New & Roast Potatoes with Fresh Seasonal Vegetable unless stated otherwise

Chicken Napoleon

Fillet of chicken breast smothered in a creamy sauce of red wine, cream and brandy, onions & mushrooms

Roasted Leg of Lamb

Served with roast potatoes, creamy mash & two crisp Yorkshire puddings

8oz Rump Steak

Grilled to your liking and served with fried mushrooms, chips & salad. Add pepper sauce for just £1.75

Chicken Italian

Fillet of chicken breast smothered in a provencale sauce made with tomatoes, honey, Worcestershire sauce, herbs and spices.

Fillet of Scottish Salmon

Delicately poached salmon with a hollandaise sauce accompaniment

Roast Silverside of British Beef

Served with roast potatoes, creamy mash & two crisp Yorkshire puddings

Succulent Roast Pork with Stuffing

Served with roast potatoes, creamy mash & two crisp Yorkshire puddings

FOR DESSERT

Apple Pie

Deep dish apple pie served with freshly whipped cream or custard

Bread & Butter Pudding

Served with creamy custard

Belgian Chocolate Tart

Served with freshly whipped cream

Apple & Toffee Crumble Pie

Served with creamy custard

Sticky Toffee Pudding

Served with a creamy custard