

**'Happy Mother's Day'**  
**Sunday 10<sup>th</sup> March 2024**

**Starters**

Leak & Potato Soup (GF & Vegan)

Served with a warm Crusty Roll

Creamy Garlic Mushrooms served with a warm crusty roll (GF)

Homemade Beetroot & Plant based Soft Cheese Terrine (GF Vegan)

Served with Sweet Piccalilli and Toasted Ciabatta

Cheesy Garlic Bread (GF)

Traditional Prawn Cocktail (GF)

Succulent Atlantic Prawns in a Marie Rose Sauce

(Please tell your server if you require the Gluten Free / Vegan Option)

**Main Course**

Slow Cooked Beef Brisket with Yorkshire Pudding (GF)

Traditional Roast Turkey with All The Trimmings (GF)

Oven Baked Fillet of Seabass in a White Wine & Tarragon Sauce with Wilted

Garlic Spinach (GF)

Veggie Cottage Pie served with Vegetables & Gravy (Vegan, Veggie & GF)

All Served with - Roast & Mash Potato, Fresh Vegetables & Gravy

(GF & Vegan Gravy available)

Homemade Beef Lasagne served with Chips, Salad Garnish & Garlic Bread

(Please tell your server if you require the Gluten Free/Vegan Option where stated)

**Dessert**

Homemade Sherry Trifle

Homemade Choc Mint Cheesecake (Not available as SC)

Lemon Meringue Pie (Not available as SC)

Homemade Cherry Pie

Homemade Sticky Toffee Pudding

Warm Chocolate Brownie

(All Served with Cream, Ice Cream or Custard)

**Gluten Free Desserts**

Apple & Cinnamon Crumble (Not available as SC)

Sticky Toffee Pudding

Trillionaires Tart (Vegan & GF)

(All Served with Cream, Ice Cream Or Custard, or Vegan Ice Cream)

Tea/Coffee £30 per person

***Senior Citizens or Older Kids – Smaller Portions - 3 Courses £24***

***Children's Menu Available - 2 Courses £11 – 3 Courses £13.95***

**PLEASE BE ON-TIME FOR YOUR BOOKING, ADVISE AHEAD OF ANY CHANGE IN NUMBERS. WE WILL ALLOW 2 HOURS FOR EACH TABLE AND 2 1/2 HOURS FOR TABLES OF 10 OR MORE. IT IS A SET 3 COURSE MENU.**

*Happy Mother's Day*  
*Children's Menu Suitable Up To 11 Years Of Age*

Starters

Cheesy Garlic Bread (GF)

Leek & Potato Soup – Served with a Warm Bread Roll  
(Please tell your server if you require the Gluten Free Option)

Main Course

Slow Cooked Beef Brisket with Yorkshire Pudding (GF)

Roast Turkey Dinner or Sausage Roast with a Yorkshire Pudding (GF)  
Served with- Roast & Mash Potatoes, Fresh Vegetables and a delicious Gravy

Pork Sausages with Chips (GF)

Beef Lasagne with Chips & Garlic Bread

(Please tell your server if you require the Gluten Free Option)

Desserts

Warm Chocolate Brownie served with ice-cream

2 Scoops Ice-Cream with Chocolate or Strawberry Sauce, Sprinkles & Wafer

Decorate your own Fairy Cake with Sweets & Sauce

Gluten Free Decorate your own Fairy Cake

2 Courses £11 / 3 Courses £13.95

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