MOTHERS DAY

LUNCH MENU

TREAT SOMEONE SPECIAL TO A 3 COURSE SET LUNCH

STARTERS

HOMEMADE TOMATO AND BASIL SOUP (VG) (GF) (V) (1-2-7)

SERVED WITH A CHUNK OF GRANARY OR WHITE BREAD

TRADITIONAL PRAWN COCKTAIL (GF) (2-3-4-5-7)

WITH MARIE ROSE SAUCE AND A SLICE OF GRANARY BREAD

SPICY BUTTERMILK CHICKEN (1-2-7-11-12-13)

WITH A SATAY SAUCE, TOASTED SESAME SEEDS AND CRUNCHY VEGETABLE SALAD

CHESTNUT MUSHROOM PATE (V) (GF) (2-7-9)

SERVED WITH MELBA TOAST AND DRESSED LEAF GARNISH

MAINS

ROAST RUMP OF BEEF (GF) (1-2-4-7-14)

SERVED WITH ROAST POTATOES, SEASONAL VEGETABLES, RED WINE GRAVY AND A YORKSHIRE PUDDING

ROAST LEG OF PORK (GF) (1-2-4-7-14)

SERVED WITH ROAST POTATOES, SEASONAL VEGETABLES BRAMLEY APPLE SAUCE, RED WINE GRAVY AND A YORKSHIRE PUDDING

ROAST SUPREME OF CHICKEN (GF) (1-7-14)

WITH CREAMY CHIVE MASH, ROASTED CARROTS AND A CHASSEUR SAUCE

MUSHROOM AND SPINACH WELLINGTON (V) (VG) (1-2-14)

SERVED WITH ROAST POTATOES, BRAISED RED CABBAGE AND A RED WINE GRAVY

BEER BATTERED HADDOCK (2-4-5-7-9-14)

SERVED WITH SKIN ON CHUNKY CHIPS AND OUR HOMEMADE TARTARE SAUCE.

ROASTED VEGETABLE LASAGNE (V) (2-4-7-9)

SERVED WITH A DRESSED MIXED SALAD AND GARLIC BREAD

DESSERTS

APPLE & BLACKBERRY CRUMBLE (2-4-7)

SERVED WITH CUSTARD OR VANILLA ICE CREAM

PROFITEROLES (2-4-7)

FILLED WITH CHANTILLY CREAM TOPPED WITH LEMON CURD AND MERINGUE PIECES

CLASSIC CREME BRULE (4-7)

3 SCOOPS OF TAYWELL ICE CREAM (4-7-10)

CHEESE AND BISCUITS (GF) (+£2) (2-7)

WITH HOMEMADE DATE AND APPLE CHUTNEY APPLE GRAPES AND BISCUITS

SIDES

CHIPS WITH OUR GARLIC MAYONNAISE (4) - £5.50
HONEY AND THYME CARROTS - £3.95
GARDEN PEAS (7) - £3.50
BUTTERED CABBAGE (7) - £3.50
MUSHY PEAS (7) - £2.50
MIXED SIDE SALAD (2-9) - £4.95
CAULIFLOWER CHEESE (2-7-9) - £3.95
EXTRA YORKSHIRE PUDDING (2-4-7) - £1.95

