

Mother's Day

2 Course - £26.95 3 Course - £29.95

Starters

Classic Prawn Cocktail (GFO)

Marie Rose Sauce, Mini Loaf & Butter

Creamy Garlic Mushrooms (V)

Served On Crusty Ciabatta

Roast Red Pepper & Spinach Soup (VG) (GFO)

Mini Loaf & Butter

Roast Asparagus & Pancetta

Topped With A Poached Egg & Hollandaise Sauce

Main Course

Gluten Free Options Available

Roast Beef

Roast Potatoes, Creamy Mash, Homemade Yorkshire Pudding, Roast Carrots & Seasonal Vegetables.
Finished With A Rich Red Wine Gravy.

Roast Chicken Breast

Roast Potatoes, Creamy Mash, Homemade Yorkshire Pudding, Roast Carrots & Seasonal Vegetables.
Finished With A Rich Red Wine Gravy.

Butternut Squash Wellington (V)

Butternut Squash, Lentil & Almond Wellington, Served With
Roast Potatoes, Mash, Homemade, Roast Carrots & Seasonal Vegetables. Finished With A Vegan Gravy.

Pan Fried Cod Loin (GFO)

Served With Crushed New Potatoes, Roast Asparagus & Tender Stem Broccoli.
Finished With A Caper & Lemon Cream Sauce.

Extras

Cauliflower Cheese £5.50 Mash Potatoes £3.50 Steamed Vegetables £3.50

Roast Potatoes £3.50 Extra Meat £5.50 Sausage Meat Stuffing £5.50

Yorkshire Pudding £1.50

Dessert's

Eaton Mess

Fresh Raspberries & Strawberries, Fruit Cooli,
Whipped Cream and Meringue

Chocolate Brownie (GFO)

Served With Ice Cream

Toffee Cheesecake

Topped With Toffee Sauce