



Treat Your Mum on Mother's Day

all Mums receive a homemade gift.

Sunday 22nd March

3 Course Sunday Lunch

Starters

Homemade roasted tomato, red pepper & basil soup
Duck & orange pate with homemade spiced onion chutney, toasted ciabatta
Scottish smoked salmon & Atlantic prawn salad with marie rose sauce, pickled cucumber & brown bread
Crispy fried mushrooms with a garlic & herb crème fraiche
Fanned sweet melon with serrano ham, cherry tomatoes & balsamic glaze

Mains

Roast Topside of scotch beef, with Yorkshire puddings, Creamed horseradish, roast gravy, roast potatoes
Roast Norfolk turkey breast with Yorkshire puddings Cranberry sauce, roast gravy, roast potatoes
Baked English leg lamb rubbed in garlic & herbs, Yorkshire puddings, roast potatoes
Homemade steak & kidney puddings, creamed potatoes
Lemon & horseradish crusted salmon fillet on a dill & white wine cream with new potatoes
Mediterranean vegetable & goats cheese wellington, tomato & oregano sauce

All main courses accompanied by chef's vegetable selection

Desserts

Toffee apple crumble tartlets
Zesty lemon cheesecake with marinated berries
Homemade marmalade bread & butter pudding
Ice cream selection
Cheese & biscuit selection with crackers, grapes & celery

Followed by tea, coffee and after dinner mints

£24.95

per person

Children's Menu

2 courses for under
12's £12.95

Choice of half portions
from our set menu or
Sausages, chicken or
cod goujons and chips
Choice of Desserts

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Reservations can be taken by our catering department, spaces available between 12.30pm & 4.30pm