

Mothers Day

Sunday 18th March 2026

3 Course Set Menu

£38 Per Person Deposit £10 per person

Children under 12 years 2 courses Roast & Dessert £16 each

STARTERS

Crispy Pork Bon Bons

with Homemade BBQ sauce

Prawn Cocktail

with Marie Rose Sauce and a Bread Roll (GF on request)

Twice Baked Cheese Souffle

with a Creamy Spinach Sauce (V)

Creamy Garlic Mushrooms

with Toasted Focaccia (GF & VG options on request)

Leek & Potato Soup

with Crispy Leeks and a Bread Roll (GF & VG options on request)

MAINS

Roast Breast of Turkey with Stuffing

Served with Sage and Onion Stuffing, Pigs in Blankets, Creamed Potatoes, Roast Potatoes, Vegetables and Gravy

Roast Topside of Beef & Yorkshire Pudding

Served with Roast Potatoes, Mashed Potatoes, Vegetables and a Rich Beef Gravy

Slow Cooked Belly Pork, Sage & Cider Sauce (GF)

Served with Apple Sauce, Mashed Potatoes and Vegetables

Pan Roasted Sea Bass (GF)

Served with Crushed New Potatoes, Olives, Cherry Tomatoes, Spinach and Seaweed

Mushroom, Tomato & Thyme Jam Tart (VG)

Served with Crispy Rocket, Mixed salad and New Potatoes

DESSERTS

Black Forest Roulade (VG)

Served with Cream, Black Cherries, Chocolate Sauce, Raspberry Coulis and Vanilla Ice Cream

Coconut Panna Cotta (GF, DF, VG)

Served with Blueberries and Maple Syrup

Fresh Fruit Pavlova (GF)

Served with Meringue, Chantilly Cream, Fresh Berries and Duo of Fruit Coulis

Baked White Chocolate Cheesecake

Served with Biscuit Base, Chantilly Cream and Chocolate Sauce

Rich Chocolate Brownie

Served with Dark Chocolate Sauce and Vanilla Ice Cream