



SUNDAY 30TH MARCH 2025
MOTHER'S DAY
LUNCH MENU

3 courses £24.95pp

Starters

Soup of the Day

Served with rustic bread and salted butter.

Classic Prawn Cocktail

Fresh prawns with Marie Rose sauce, paired with buttered brown bread.

Garlic & Stilton Mushrooms

Creamy mushrooms served with toasted ciabatta to soak up every drop of sauce.

Red Onion & Tomato Tarte Tatin

Topped with fresh rocket leaves and a drizzle of balsamic glaze.

Yorkshire Pudding

Served with rich Henderson's onion gravy.

Roast Meats

Striploin of Beef

Honey & Mustard Glazed Gammon

Buttered Herb Turkey Breast

Duo of Meats – £4 Supplement

Trio of Meats – £6 Supplement

Served with Carrot & Swede Mash, Roast Potatoes, Sticky Red Cabbage, Panache of Seasonal Vegetables, Stuffing Ball, Chipolata Sausage & Yorkshire Pudding with Hendo's Gravy

The Family Roast Feast

Thor's Hammer

Serves 6-8 guests (Min. 6)

A show-stopping roast, served family style with an array of seasonal vegetables and all the trimmings. Perfect for 6-8 guests. For a true feast, reserve the round table!!

Mains

Chicken & Mushroom or Cheese & Onion Pie

Served with mash, fries or chunky chips & peas, mushy peas or salad

Beer Battered Haddock & Chips

Served with Mushy Peas & Tartar Sauce

Tofu & Vegetable Thai Green Curry

Served with Coconut Rice & Spinach Flatbread



Free gift
for Mum



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DESSERT MENU

Desserts

Sticky Toffee Pudding

Drizzled with butterscotch sauce, served with vanilla ice cream.

Cheese & Biscuits

A selection of cheeses served with crackers.

Lemon Posset

Accompanied by orange shortbread and candied zest.

Chocolate Brownie

Served with chocolate soil, chocolate sauce, and ice cream.

Apricot & Almond Bread & Butter Pudding

Served with a choice of custard or ice cream.
