

MOTHER'S DAY at the Forest and Vale

Sunday 30th March 2025

Three courses £34.50 Two Courses £28.00

To Start

Roasted sweet potato and baby leaf spinach soup GF VG

topped with crisp croutons, served with crusty bread

Smooth chicken liver pâté GF

Yorkshire plum and apple chutney and a mini toasted loaf

Prawn and apple cocktail with Marie rose sauce GF

with crisp paprika flatbreads

Mini vegetable spring rolls VG

on a cucumber and spring onion salad, with hoi sin sauce

Duo of melon GF VG

with fruit coulis and seasonal berries

Main course

Slow roasted 28 day matured Yorkshire topside of beef GF

Yorkshire pudding, roast potatoes, rich pan gravy and horseradish sauce

Crackling roast pork GF

Yorkshire pudding, roast potatoes, rich pan gravy and apple sauce

Roast breast of chicken GF

Yorkshire pudding, stuffing, roast potatoes, and rich pan gravy

Apricot, parsnip and chestnut roast VG

Yorkshire pudding, roast potatoes and cranberry gravy

Poached fillet of salmon GF

with creamy lemon hollandaise sauce and buttered new potatoes

all main courses are served with seasonal vegetables

Desserts

Glazed lemon tart V

with Chantilly cream and raspberry coulis

Sticky toffee pudding GF V

with creamy custard

Double chocolate brownie GF V

with vanilla ice cream and an orange sauce

Strawberry and elderflower pavlova GF V

with Chantilly cream on a red fruit sauce

Two scoops of Yorkshire premium dairy ice cream GF V

Yorkshire blue and Fountains gold cheddar GF V

with biscuits, celery and grapes

Tea or Coffee £ 3.50



ALLERGIES & SPECIAL DIETS - Please speak to a member of the team for assistance.

GF can be adapted to be Gluten free **VG** denotes vegan **V** denotes vegetarian