

# Mothers Day Menu 2024

## Starters

**Shallot Tatin with Goats Cheese (v)** - Puff pastry topped with plum tomatoes, shallots, thyme & rosemary the finished with goats' cheese, garnish with basil leaves.

**Haddock Scotch Eggs** - Naturally smoked haddock finely chopped, seasoned with salt & pepper, then encased around an egg, bread crumbed & deep fried till golden. Served with garnish & homemade piccalilli.

**Broccoli soup with Cheddar Croutons (v)** - This soup is both comforting and healthy balanced between decadence with the cheddar crouton & the broccoli.

**Beef Nachos** - Tortillas topped with chilli beef, diced tomatoes & onions, finished with guacamole & garlic mayo.

**Prawn Cocktail** - Prawns set on a bed of salad topped with our homemade seafood sauce. Served with brown bread & butter.

**Jerk chicken Skewers** - Pieces of chicken marinated in jerk seasoning, cooked till tender & delicious, served with salad garnish & dip.

**Trio of Bhajis** - A selection of a turkey bhaji, onion bhaji & vegetable bhaji - an Indian delight. (vegetarian option available). Served with garnish & dips.

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## Mains

**Roast of the Day** - Choice of Beef, Lamb or Pork, all served with our Sunday trimmings.

**Luxury Fish Pie** - A filling of salmon, cod, smoked haddock & prawns in a creamy white wine sauce with dill, topped with mash & cheese. Served with vegetables of the day.

**Pie Club** - Choice of - Chicken, ham & leek or Steak & Ale. Served with chips, peas & gravy.

**Nacho Burger** - Juicy meat patties topped with gooey cheese, salsa, jalapeno's & tortilla chips. Served with chips & salad garnish.

**Liver, Bacon & Onions** - Lambs' liver braised in a rich gravy with onions & topped with crispy bacon. Served with creamy mash & peas.

**Squash & Stilton Veggie Toad in the Hole (v)** - The caramelised roasted squash (replaces veggie sausages) & is dotted with stilton & redcurrant jelly & baked until gooey & oozing. Served with mash potatoes & vegetables of the day.



Mains Continued on next page >

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## > Mains Continued

**Chicken Wellington** - A variation of the classic beef Wellington, this stunning dish stars boneless chicken breast topped with mushroom-onion mix and wrapped in tender puff pastry. Served with roast potatoes & vegetables of the day.

**Cheese & Leek Crusted Cottage Pie** - A minced beef filling topped with a delicious crust of cheese & leeks that sit on top of the potato. Served with vegetables of the day.

**Wholetail Scampi** - Crispy breaded scampi served with chips, peas & salad garnish.

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## Desserts

**Hot Chocolate Fudge Cake** - A lovely chocolaty sponge with fudge filling served with vanilla ice cream.

**Strawberry & Rhubarb Crumble** - Served with custard.

**Toffee & Honeycomb Cheesecake (gf)** - Layers of biscuit, white chocolate cheesecake & vanilla cream, decorated with white chocolate shavings, chocolate coated honeycomb, caramel fudge pieces & toffee sauce & cocoa powder.

**Apple, Cinnamon & Calvados Belgium Waffle** - A compote of apple, cinnamon & calvados on a warm waffle with vanilla ice cream.

**Banoffee Bread & Butter pudding** - Layers of bread, cream & bananas baked till soft & decadently sweet & creamy. Served with custard.

**White Chocolate & Limoncello Cheesecake** - A digestive base topped with layers of creamy cheesecake filling, plain sponge soaked in limoncello syrup & finished with Sicilian lemon curd & white chocolate curls.

## Cheese & Biscuits

A selection of biscuits with cheddar, brie & stilton.

**Two Courses £22.50, Three Courses £26.00**

**Booking Essential with a £5 pp deposit**

Large parties of 6 or more will need to pre-order

