

MOTHERING SUNDAY MENU

MARCH 22ND

STARTERS

Homemade leek and potato soup & crusty bread

Homemade chicken liver & brandy pate with toast

Prawn cocktail with Marie Rose sauce

Mushroom topped with caramelised red onion and grilled goats cheese

MAINS

Roast sirloin of beef with homemade Yorkshire pudding

Roast turkey crown with homemade sausage meat stuffing

Roast leg of Welsh lamb

Salmon fillet with a creamy tarragon sauce

All meals are served with roast potatoes, mix vegetables and homemade gravy

DESSERTS

Gluten free New York Cheesecake

Profiteroles Bianco – chocolate filled with vanilla cream

Gluten free chocolate brownie served warm with ice cream

Apple pie served warm with ice cream or cream

Vanilla ice cream with a choice of sauce

2 COURSE £18.95

3 COURSE £22.95