

Mothering Sunday & Easter Sunday 2020

Starters

Roasted Butternut squash and Sage Soup topped with a parmesan Crisp served with a cob of toasted sourdough (V)

Duck and Hendricks Gin Pate served with homemade cumberland jelly and toasted sourdough

Smoked Salmon and Prawn Salad with a Lime and Dill Creme fraiche Dressing GF

Melon Fan with Spring Fruits and Raspberry Coulis (V, Vegan, GF)

Mains

4 meat carvery including Roasted Ham, Silverside of Beef, Turkey Crown and Pork Loin

All served with Yorkshire pudding, sausage meat stuffing, duck fat roasted potatoes and a selection of season vegetables

Salmon with a Dill and Lemon butter served with potatoes and vegetables from the carvery

Butternut squash and sage Risotto flaked with goats cheese and crispy sage

Desserts

Lemon Cheesecake & White Chocolate Shard

Double Chocolate Fudge Cake

Summer Fruit Pavlova with a home-made Fruit Coulis

(All served with Chantilly Whipped Cream)

Cheese & Biscuit selection served with a Pear & Apple Chutney with Celery

Children under 12's Menu

Starters

Butternut & Sage soup with a Bread Roll

Melon Fan with Fruit Coulis

Prawn Cocktail

Mains

Junior Carvery Dinner

or

Chicken Nuggets, Chips & Beans

or

Cod Goujons Chips & Beans

Desserts

Chocolate Brownie with a Scoop of Vanilla Ice Cream

or

2 Scoops Ice Cream Sundae with Wafers

(Strawberry & Vanilla)

£29.95 per Adult - £14.95 Children Under 12's