

SUNDAY 22<sup>ND</sup> MARCH 2020

# Mother's Day

## STARTERS

**Homemade Roasted Tomato & Basil soup**

*Topped with herb croutons and served with bread and butter*

**Honey Glazed Crispy Fried Goats Cheese**

*Served with a mixed salad*

**Smoked Haddock and Parsley Fishcakes**

*Served on traditional mushy peas*

**Chicken Liver Pate with Caramelized Onion Chutney**

*Served with slices of fresh French stick*

## MAIN COURSE

**Traditional Sunday Roast Dinner with a choice of;**

**Roast Turkey Breast & Stuffing**

**Tender Local Roast Beef Topside**

**Roast Local Pork Leg & Crackling**

**(A mixture of all 3 meats £1 extra)**

**Chargrilled Vegetable & Halloumi Stack with rich tomato and herb sauce and roast potatoes**

**Roasted Salmon Fillet with cherry tomatoes, green beans, served with a creamy pesto sauce and buttered new potatoes**

**10oz Local Rib Eye Steak served to your liking with all the trimmings (£4 extra)**

## DESSERT

**Brandy Snap Basket filled with fresh Strawberries & Chantilly cream**

**Homemade Ferrero Rocher Cheesecake with Vanilla Ice Cream**

**Traditional Ginger & Caramel Sponge with Creamy Custard**

**Double Rich Chocolate Pot served with shortbread biscuits**

**2 Courses £ 20.45    3 Courses £26.95**