



MOTHERS DAY MENU

2 COURSES £24 OR 3 COURSES £27

CHEFS CANAPES

TO BEGIN

Tomato, Mozzarella, Basil, Olive Oil, Nectarine
Pressed Ham Hock Terrine, Piccalilli, Artisan Ciabatta
Classic Prawn Cocktail, Rye Bread
Leek & Potato Soup, Crispy Onions, Warmed Ciabatta
Baked Creamy Blue Whinnow Forest Mushrooms, Herb Crust

TO FOLLOW

Roast Loin of Pork, Crispy Crackling, Apple Sauce, Stuffing, Gravy
Roast Crown of Turkey, Sausage & Bacon Roll, Stuffing, Gravy
Cranberry Compote Nut Vegan Roast, Vegetarian Gravy
Roast Sirloin of Beef, Yorkshire Pudding, Gravy
Fillet of Sea Bass, Prawn & Saffron Broth
*Served with Sea Salt & Rosemary Roasted Potatoes, Creamy Mashed Potatoes, Cumbrian Cheddar
Cheese Cauliflower Gratin, Honey & Lemon Roasted Root Vegetables*

TO FINISH

Sticky Date Pudding, Salted Butterscotch Sauce, Custard
Roasted Apple & Oat Crumble, Custard
Triple Chocolate Brownie, Vanilla Ice Cream
Lemon Curd Cheesecake, Raspberries, Thick Cream

MENU SERVED 12-3PM AND 6-8PM ON MOTHER'S DAY
SUNDAY 10TH MARCH

BOOKING ESSENTIAL