

Mother's Day Lunch

Starters

Freshly Prepared Homemade Soup With cream and croutons

Melon and Parma Ham on a bed of crisp salad with chef's dressing

Prawn and Smoked Salmon Salad with creamy Marie Rose sauce

Homemade Fishcake on crisp salad leaves drizzled with sweet chilli sauce

Chicken caesar salad Sprinkled with Parmesan

Main Courses

Roast Sirloin of Beef with Yorkshire Pudding and a rich red wine gravy

Loin of Pork with a sweet apple and cider gravy

Pan Fried Chicken breast with a honey mustard white wine sauce

Salmon Fillet with roast red pepper and tomato sauce

Timbale of roasted vegetables with a sweet pepper sauce and a hint of sweet chilli

Desserts

Vanilla crème brûlée cheesecake

Banoffee Tart Toffee and banana with lashings of fresh cream served with caramel ice-cream

Homemade Pannacotta

Baileys Bread and Butter Pudding served with custard

Homemade Lemon meringue tart with vanilla ice cream

2 Course £22.00

3 Course £27.00

Tea/coffee £3.00