



MOTHER'S DAY SET MENU

3 courses £32.50
Sunday 31st March 2019

STARTERS

Roasted tomato and basil soup (V)
cheddar croutons, baked bread

Grilled asparagus
hollandaise sauce, bacon crisp

Classic prawn cocktail
granary bread, butter

Chicken liver pâté
tomato chutney, toasted focaccia

Roasted onion and goat's cheese tart (V)
tomato chutney

MAINS

TRADITIONAL ROASTS

ALL ROASTS ARE SERVED WITH ROAST POTATOES, SEASONAL VEGETABLES, BRAISED RED CABBAGE, YORKSHIRE PUDDING AND GRAVY

Roast sirloin beef
served rare

Honey glazed gammon

Leg of English lamb
served pink

Vegetable wellington (V)
watercress, blue cheese,
butternut squash

Salmon fillet wrapped in Parma ham
dauphinoise potatoes, asparagus, prawns, white wine cream

Grilled asparagus, poached duck egg and hollandaise sauce (V)
new potato cake, seasonal vegetables

Beef and ale pie
chunky chips, seasonal vegetables, braised red cabbage, gravy

Lightly battered haddock and chips
garden peas, tartare sauce

DESSERTS

Chocolate brownie
vanilla ice cream, chocolate sauce

Lemon posset
gingerbread biscuit

3 scoops of Meadow Cottage Farm ice cream
meringue, marshmallows, fruit
vanilla | chocolate | strawberry | salted caramel | honeycomb |
cinnamon | lemon sorbet

Rhubarb crumble
custard

Butterscotch cheesecake
toffee ice cream

GLUTEN FREE DISHES ARE AVAILABLE, PLEASE ASK YOUR SERVER FOR OUR GLUTEN FREE MENU

FRESH - LOCAL - SEASONAL

ALLERGENS & INTOLERANCES - GREEN PLATE POLICY*

Please speak to your server about ANY dietary requirements. We cannot guarantee that items have not come into contact with nuts. If you have allergies or intolerances your food should be served on a green plate.

*Please do not consume anything not served on a green plate.



(V) = VEGETARIAN DISHES (VE) = VEGAN DISHES
(**) = CAN BE ADAPTED TO VEGAN ON REQUEST.

An optional 10% will be added to tables of 8 people or more.