Mothers Day Menu

2 Courses for \pounds 23.95 ~ 3 Courses for \pounds 26.95

Starters

Cream of Tomato and Basil Soup Crusty bread (GFA, Ve) Prawn Cocktail Iceberg lettuce, marie rose sauce (GFA) Deep Fried Brie Cranberry compote, walnut salad (GFA) Creamy Garlic Mushrooms Toasted sourdough (GFA, V) Chicken Liver Pate Caramelised onion jam, croutes (GFA) Smoked Salmon Pickled beetroot, horseradish cream (GFA)

Mains

Roast Topside of Beef Yorkshire pudding (GFA) Roast Loin of Pork Stuffing, apple sauce (GFA) Roast Turkey Breast Stuffing, pigs in blankets (GFA) Mixed Roast beef, pork, turkey, traditional garnish (£5 supp) (GFA) All roasts served with roast potatoes and seasonal vegetables Pan Fried Seabass Roasted fennel, pea risotto Mixed Vegetable and Lentil Cottage Pie, Seasonal vegetables (Ve)

Desserts

Sticky Toffee Pudding Butterscotch sauce, vanilla ice cream (GF) Caramel Apple Betty Custard (GF)

Mixed Berry Eton Mess Meringue, Chantilly cream (GF) Sour Cherry Trifle Chocolate sponge, cassis jelly (Ve) Selection of Welsh Cheese Crackers, chutney (£3 supp) (GFA)

If you have a food allergy or a special dietary requirement, please inform a member of staff before ordering your meal. GF- Gluten Free. GFA – Gluten Free Available. V – Vegetarian. Ve - Vegan