

# Mother's Day 2025

## Sunday 30<sup>th</sup> March

*Homemade broccoli and stilton soup with toasted croutons*

*Homemade duck and cointreau pate with caramelized red onion chutney and finger toast*

*Pan fried king prawns in a chilli and lime vinaigrette served with toasted ciabatta*

*Fanned melon served with forest fruits and mango coulis*

*Pan-fried wild mushroom, green pesto and mozzarella bruschetta, served with watercress and a balsamic reduction*

oOo

*Roast staffordshire turkey with sage and onion stuffing and chipolata sausage*

*Roast topside of beef with homemade yorkshire pudding*

*Roast leg of pork with sage and onion stuffing and chipolata sausage*

*Chicken breast wrapped in bacon and stuffed with baby leaf spinach, mozzarella and tarragon.  
Served with a redcurrant sauce*

*Slow roasted marinated shank of lamb served with minted red wine jus*

*Walnut and maple crusted salmon fillet  
served with a creamy white wine and dill sauce*

*Vegetable nut roast served with vegetarian gravy*

*Wild mushroom, onion, cranberry and sweet potato wellington with vegetarian gravy*

oOo

*Homemade chocolate and orange bread and butter pudding served with custard*

*Key lime pie*

*White chocolate and raspberry cheesecake*

*Rhubarb and frangipane tartlet*

*Chocolate fudge cake*

oOo

*Coffee and mints*

**3 COURSES £33.95**



*A £10.00 per head deposit is required upon booking for the adults only  
we will require a pre-order of your menu choices and the balance one week prior to the day  
function room 12.30 or 4.00pm, restaurant 12 noon or 3.30pm bar 1.00pm or 5.00pm*

## *Mother's Day 2025 Dietary requirements*

*(df) equates to dairy free option (gf) equates to gluten free option (ve) equates vegan option*

*Homemade tomato and basil soup served with a gluten free roll (gf, df, ve)*

*Homemade duck and cointreau pate  
with caramelized red onion chutney and gluten free finger toast (gf)*

*Pan fried garlic and parsley mushrooms (gf, df, ve)*

*Pan fried king prawns in a chilli and lime vinaigrette (gf,df)*

*Fanned melon served with forest fruits, mango and raspberry coulis (gf, df, ve)*

*oOo*

*Roast Staffordshire turkey with gluten free gravy (gf, df)*

*Roast topside of beef with gluten free gravy (gf, df)*

*Roast leg of pork with gluten free gravy (gf, df)*

*Chicken breast wrapped in bacon and stuffed with baby leaf spinach, mozzarella and tarragon  
served with gluten free gravy (gf)*

*Slow roasted marinated shank of lamb served with gluten free gravy (gf, df)*

*Salmon fillet topped with king prawns served with hollandaise sauce (gf)*

*Vegetable nut roast  
served with vegetarian gravy (df, ve)*

*Sweet potato and black bean chilli (gf, df, ve)*

*oOo*



*Chocolate and raspberry tart (gf, df, ve)*

*Chocolate truffle brownie (gf, df, ve)*

*Apple and cinnamon crumble (gf)*

*Coffee and mints*

## *Mother's Day 2025 Children's menu*

*Homemade tomato and basil soup*

*Fanned melon served with forest fruits, mango and raspberry coulis*

*oOo*

*Roast staffordshire turkey with sage and onion stuffing and chipolata sausage*

*Roast topside of beef with homemade yorkshire pudding*

*Roast leg of pork with sage and onion stuffing and chipolata sausage*

*Homemade chicken goujons, chips and peas*

*Butchers pork sausages, chips and peas*

*Vegetarian sausages, chips and garden peas*

*oOo*

*Chocolate fudge cake*

*Vanilla ice-cream with strawberry sauce*

*Children up to the age of 11 years*

*3 courses £16.95*



**We require this pre-order form 7 days prior and the balance**  
**Please use this form only**

**Name .....**      **Time.....**

**Covers .....**      **Date.....**

|                 |  |
|-----------------|--|
| <b>Starter</b>  |  |
| Soup            |  |
| Pate            |  |
| Prawns          |  |
| Mushrooms       |  |
| Melon           |  |
|                 |  |
| <b>Mains</b>    |  |
| Turkey          |  |
| Beef            |  |
| Pork            |  |
| Chicken         |  |
| Lamb            |  |
| Salmon          |  |
| Nut roast       |  |
| Wellington      |  |
|                 |  |
| <b>Desserts</b> |  |
| B&B             |  |
| Keylime Pie     |  |
| Cheesecake      |  |
| Rhubarb tartlet |  |
| Fudge Cake      |  |

**Please add children's meals here:**    **up to the age of 11 years**

**Dietary requirements**