

Mother's Day

Sunday 15th March 2026

We have 2 sittings for lunch on Mothers Day, one at 12.30 pm and one at 3 pm.

PRAWN DELICE

prawns in Marie Rose sauce on a bed of shredded lettuce, draped with a slice of smoked salmon (gf df)

CHICKEN LIVER PATE

with toasted brioche and red onion relish

BUTTERNUT SQUASH, TARRAGON & SWEET POTATO SOUP

served with a crusty bread roll (v veg df)

POACHED SALMON

in a cheesy Mornay sauce with chives

PRIME ROAST BEEF

with Yorkshire pudding, horseradish sauce & gravy

ROAST CHICKEN

with pork sage & onion stuffing, bacon & gravy

VEGAN PUFF PASTRY PILLOW

filled with ratatouille & vegan cheese, served on a tomato & basil sauce (v veg df)

Main courses served with fresh vegetables & potatoes

VANILLA CHEESECAKE

on a biscuit base, topped with sliced banana & caramel sauce, garnished with fresh orange segments

CRÈME BRULEE

topped with raspberry coulis & fresh raspberries (v gf)

CHEESE & BISCUITS

English & Continental cheeses with celery, grapes & biscuits (v)

Coffee & Mint chocolates

£40.00

Children (11 years or under) £20.00

Melon & Fruit Cocktail (v veg df gf)

Chicken Fillets in breadcrumbs with Chips

OR

Penne Pasta with tomato & basil sauce (v veg df)

Vanilla Ice Cream with chocolate sauce

veg = vegan df = dairy free v = vegetarian gf = gluten free

Pre-order required by email no later than the 5th March.

Whilst every care is taken we cannot guarantee that any of our dishes are free of allergens

Deposit of £15.00 per person with booking (non refundable in the event of cancellation or reduction in numbers)

10% service charge will be added to your bill.