

Mothers Day

2 COURSE £27.95
3 COURSE £32.95

APPETIZERS

Butternut Squash & Sweet Potato Soup (V)

A velvety blend of roasted carrots and sweet potatoes, served warm with crusty bread.

Garlic King Prawns

Fresh king prawns cooked in garlic & chilli, finished with butter & parsley.

Creamy Garlic Mushrooms (V)

Creamy garlic mushrooms served on a crispy slice of bread.

Chicken Liver Pate

A homemade chicken liver pâté served with toasted bread and caramelised onions.

Salt & Pepper Chicken

Deep-fried chicken marinated in an Asian-style salt & pepper seasoning with onions & peppers.



MAIN COURSE

Traditional Sunday Roast

A classic Sunday roast with your choice of **roast beef or turkey**, served with roast potatoes, mash, carrot & swede, seasonal vegetables, Yorkshire pudding and gravy.

Chicken Pancetta

Grilled chicken breast with a rich, creamy garlic and pancetta sauce. Served on a bed of mash and tender-stem broccoli

Deluxe Burger

Flame-grilled Beef burger topped with Cheese & Bacon, Lettuce, Tomato, & Burger Sauce.

Fettucine Arrabiatta (V)

Freshly cooked fettuccine with a Napoli sauce, chilli and garlic

Pan-Fried Salmon

Pan-seared salmon fillet, accompanied by a lemon butter cream sauce, served along side garlic buttered new potatoes and tender green beans.

Vegan Nut Roast (V)

A hearty nut roast served with roast potatoes, creamy mash, carrot & swede, seasonal vegetables, a traditional Yorkshire pudding and vegetarian gravy.

Pepperoni & Chorizo Pizza

Napoli sauce, Mozzarella cheese, Pepperoni, Chorizo.

DESSERTS

Chocolate Fudge Cake

A rich & delicate chocolate fudge cake, served warm with a scoop of creamy vanilla ice cream.

Caramel Cheesecake

A smooth, creamy cheesecake with a golden caramel crunch, served with luxurious vanilla ice cream.

Sticky Toffee Pudding

A rich, moist sponge drenched in toffee sauce, served warm with velvety vanilla custard.

Trio of Ice Cream

A decadent selection of Neapolitan flavours: chocolate, vanilla and strawberry.

