



# MOTHER'S DAY

## LUNCH & STARTER

Chicken Samosa with salad garnish and dip

Home made Tomato and Basil Soup  
with a warm bread roll.

The classic prawn cocktail served on a bed of iceberg lettuce, diced  
tomato and cucumber finished with a Marie rose sauce.

Caramelised red onion tart, gratinated with goats' cheese and salad garnish.

## MAIN COURSE

Roasted Sirloin of Beef served with Yorkshire pudding and beef jus.

Slow roasted leg of lamb served with a mint and rosemary gravy.

Sea Trout pan fried with red pepper sauce served with crushed herby  
new potatoes and seasonal vegetables.

Vegan Nut Roast served with a rich tomato and basil sauce.

All accompanied with seasonal vegetables and potatoes.

## DESSERT

Hot Pancake Topped with mixed berries and drizzled  
with whisky syrup, served with ice cream.

Cinnamon and apple traybake, served with custard or cream.

Homemade Manchester Tart.

Raspberry cheesecake.

2 course £26.95

3 course £28.95