



# SUNDAY 31ST MARCH

12PM - 9PM

On arrival a glass of fizz for the mums

## Traditional Sunday roast -

-A choice of either-

Roast topside of beef and Yorkshire pudding  
*(please ask for gluten free version)*

or

Roast leg of lamb and sausage meat stuffing  
*(gluten free)*

Served with roast potatoes, seasonal vegetables  
and red wine gravy

Pan fried chicken breast with dauphinoise potatoes  
and a creamy leek and mushroom sauce *(gluten free)*

Salmon fillet served with sautéed potatoes, fine beans  
and a prawn and white wine cream sauce *(gluten free)*

Wild mushroom and wild garlic tagliatelle served  
with locally baked bread

## DESSERTS

Baked vanilla cheesecake with toffee  
sauce and berries

Chocolate brownie served with salted caramel ice  
cream and chocolate sauce *(gluten free)*

White chocolate and raspberry crème brulee served  
with shortbread biscuit *(gluten free version available)*

Berry and prosecco trifle

**Two courses £16.95 per person with a free glass  
of fizz for the mums!**

MOTHERING SUNDAY