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# mother's day

## MENU

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Sunday 15th March 2026

### CARVERY <sup>(GF?)</sup>

Choose from three succulent meats:

Roasted Silverside of Beef | Roast Leg of Pork | Roast Turkey

### VEGETABLE WELLINGTON <sup>V</sup> <sup>(VE)</sup>

Red wine gravy **G, N, SU**

Our carvery has a large selection for you to choose from:

Served on the carvery with Swede, Savoy Cabbage, Cauliflower Cheese, Peas & Carrots, Red Cabbage, Cream & Mustard Leeks, Roast Potatoes, New Potatoes, Honey & Mustard Sausages, Stuffing Balls, Yorkshire Pudding, Gravy



### STICKY TOFFEE PUDDING <sup>V</sup>

Served hot with homemade toffee sauce & salted caramel praline **D, G, N**

### RASPBERRY SORBET <sup>V</sup> <sup>(GF)</sup> <sup>(VE)</sup>

### LEMON MERINGUE TARTLET <sup>(GF)</sup>

Raspberry coulis, confit lemon zest and double cream **D, E, SU**

### LOCAL CHEESE BOARD <sup>V</sup> <sup>(GF?)</sup>

A selection of local cheeses, served with savoury crackers, local spicy tomato chutney, celery, grapes and walnuts **D, G, C, N, S, M**

### PETIT VERRE GOURMAND <sup>(GF?)</sup>

Crème brulee, poached pear, vanilla ice cream, hot chocolate sauce, Chantilly cream, toasted almonds and brandy snap **D, G, E, SO, N, SU**

## 2 COURSE CARVERY & SWEET

£29 per adult | £15 per child

<sup>(GF?)</sup> CAN BE GLUTEN FREE (please ask) | <sup>V</sup> VEGETARIAN | <sup>(VE)</sup> VEGAN | <sup>(VE?)</sup> CAN BE VEGAN (please ask)

**D** DAIRY **G** GLUTEN **M** MUSTARD **E** EGG **MO** MOLLUSCS **CR** CRUSTACEAN **C** CELERY  
**N** NUTS **F** FISH **SU** SULPHUR DIOXIDE **S** SESAME **SO** SOYA **P** PEANUTS **L** LUPIN

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.