

# MOTHERING SUNDAY

Sunday 30th March, 2025

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Prawn Marie Rose & Smoked Salmon served with Seasonal Leaves and Wholemeal Bread (GFA)

Homemade Soup of the Day served with Crusty Bloomer (GFA)

Chicken Liver Pâté, Red Onion Chutney and Garlic Bread (GFA)

Button Mushrooms, Garlic Cream Sauce, Mozzarella Glaze, Wholemeal Crusty Bloomer (v)(GFA)

Crispy Chicken Tempura, Sweet Chilli Dip and Salad Garnish

Fanned Melon, Pineapple, Mango and Berry Compote with Raspberry Sorbet and Fruit Coulis (v)(GF)

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Swiss Chicken ~ Pan Fried Breast of Chicken in a Swiss Cheese and White Wine Glaze served with Creamy Mash and Seasonal Vegetables

Traditional Sunday Roast :  
Roast Turkey with all the Trimmings

or

Roast Gigot of Lamb

Served with Yorkshire Pudding, Seasonal Vegetables and Roast Potatoes and a Rich Red Wine Jus (GFA)

Homemade Steak and Ale Pie topped with a light Puff Pastry served on Creamy Mash and Seasonal Vegetables (GFA)

East Neuk Smoked Haddock Mornay in Cream Sauce Glazed with Cheddar Cheese served on Creamy Mash and Seasonal Vegetables (GF)

Mixed Bean and Chickpea Cassoulet served with Basmati Rice and Mini Naan Bread (v)(GFA)

Seafood Trio ~ Grilled Fillet of Salmon, Sea Bass and King Prawns with a Garlic & Chive Butter served on Creamy Mash and Seasonal Vegetables (GF)

Prawn Marie Rose and Smoked Salmon Salad served on a Bed of Seasonal Leaves with Coleslaw, Beetroot and a Boiled Egg with a side of Sautéed Potatoes (GF)

**IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES  
PLEASE ADVISE YOUR SERVER**

***(GF/GF ALTERNATIVE) DISHES ARE MADE WITH GLUTEN FREE INGREDIENTS  
HOWEVER ALTHOUGH WE TAKE THE UTMOST CARE WE CANNOT GUARANTEE THAT  
THERE WILL BE NO CROSS CONTAMINATION***

Cheesecake of the Day served with Vanilla Ice Cream  
Caramelised Apple Crumble with Homemade Custard (GF)  
Raspberry Mess, Berry Coulis with Vanilla Ice Cream (GF)  
Trio of Desserts~Mini Cheesecake, Raspberry Mess & Mini Banoffee Pie  
Ice Cream Coupe~Vanilla Ice Cream with Whipped Cream & Strawberries (GF)  
Cheese Platter~Brie, Blue Cheese, Austrian Smoked and Cheddar with  
Grapes, Apple and Celery (GFA)

If you haven't left room for a dessert why not take one home for later.....

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**2 Courses ~ £25.95**

**3 Courses ~ £29.95**



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