



Mothers Day Lunch Menu

£25.00 per person

Starters

Fan of cantaloupe melon, with raspberry sorbet & fruit compote (v)

Cream of tomato & basil soup (v)

Potted chicken liver pate with red onion conserve & Melba toast

Thai Style fishcakes on a bean shoot & coriander salad with sweet chilli dressing

Pan fried black pudding with poached egg & frisee salad

Classic crayfish cocktail

Main Courses

Traditional roasted topside of beef with Yorkshire pudding & pan gravy

Oven baked loin of pork with sage stuffing & crisp crackling

Minted leg of spring lamb with a rosemary dumpling

Butter roasted turkey with sage stuffing & bacon rolls

Grilled darne of salmon with Provencal sauce

Roasted vegetable lasagne (v)

Broccoli bakes (v)

Desserts

Raspberry brulee with crispy sugar curls

Individual fruits of the forest fresh cream trifle

Collection of Beckleberries award winning ice creams

Homemade apple pie with vanilla custard

White chocolate cheesecake with a strawberry coulis

Coffee & Mints



Mothers Day Carvery Menu

£25.00 per person

Starters £4.25 each

Fan of cantaloupe melon, with raspberry sorbet & fruit compote (v)

Cream of tomato & basil soup (v)

Potted chicken liver pate with red onion conserve & melba toast

Thai Style fishcakes on a bean shoot & coriander salad with sweet chilli dressing

Pan fried black pudding with poached egg & frisee salad

Classic crayfish cocktail

Mains £8.50 each

Topside of beef

Oven baked loin of pork

Minted leg of spring lamb

Butter roasted turkey

Grilled darne of salmon with Provençal sauce

(20 minutes cooking time)

Roasted vegetable lasagne (v)

(20 minutes cooking time)

Broccoli bakes (v)

(20 minutes cooking time)

Desserts £4.25 each

Raspberry brulee with crispy sugar curls

Individual fruits of the forest fresh cream trifle

Collection of Beckleberries award winning ice creams

Homemade apple pie with vanilla custard

White chocolate cheesecake with a strawberry coulis

Coffee & Mints - Unlimited £2.00 per person