

TWO COURSES
£29.95pp

THREE COURSES
£33.95pp



MOTHER'S DAY MENU

STARTERS

Homemade Lentil Soup

A comforting bowl of freshly made lentil soup, served with a warm bread roll and butter.

Veg Empanadas

Savoury empanadas of Mozzarella, vine tomatoes and basil accompanied by a crisp salad and a tangy chimichurri sauce.

Smoked Mackerel Pate

Smooth smoked mackerel pâté, served with traditional oat cakes and butter.

Battered Haggis Fritters

Crispy battered haggis fritters paired with a rich peppercorn sauce.

MAINS

Mother's Day Special Roast

Tender roasted beef accompanied by roast potatoes, Yorkshire pudding, a selection of vegetables, & homemade gravy.

8 oz Sirloin Steak

Chargrilled sirloin steak, served on a bed of creamy wild garlic mushroom, wild rocket salad, cherry vine tomatoes, classic peppercorn sauce, & triple-cooked chips (£4 supplement).

Chicken & Leek Pie

Traditional chicken and leek pie, served with boiled potatoes & vegetables.

Duck Breast

Pan-seared duck breast with a creamy dauphinoise potatoes & a fruit compote sauce.

Traditional Fish & Chips

Battered or breaded fish, served with tartar sauce, green peas, pickled shallots, & chips.

DESSERT

Trio of Desserts

A selection of three mini desserts, served with coconut ice cream.

Homemade Bailey's Cheesecake

Creamy Bailey's cheesecake, finished with Chantilly cream.

Chocolate Fudge Cake

Rich chocolate fudge cake, served with custard.

Caramel Apple Crumble

Warm caramel apple crumble served with vanilla ice cream.



CORONATION

