



MOTHER'S DAY MENU

3 COURSES £45

NIBBLES (Or maybe taken as a starter)

Mushroom and Cheese Arancini £5.50, Mixed Breadbasket £4.50, Mixed Olives £5.50 Garlic Ciabatta Topped with Cheese £6.50

STARTERS

Sliced Melon & Parma Ham
Homemade Beef Shin Ravioli, Mushrooms, Red Wine & Cream
Leek and Potato Soup, Crusty Bread
Bruschetta topped with Fresh Tomato, Basil, Spring Onion & Olive Oil
Traditional Prawn & Salmon Cocktail Salad topped with Marie-Rose Sauce
Deep fried Brie, Cranberry Compote, Mixed Leaves

MAINS

Roast Rib of Beef, Yorkshire Pudding, Gravy*
Hand Carved Roast Turkey Breast, Pig in Blanket, Stuffing, Gravy*
Slow Cooked Pork Belly with a Wholegrain Mustard Cream Sauce*
Fillet of Salmon, Cherry Tomatoes, White Wine & Herbs *
Homemade Spinach & Ricotta Ravioli, Baby Spinach, Butter and Sage
Slow Cooked Lamb Shank, Rosemary & Red Wine*
Chicken Milanese served with Spaghetti Pomodoro
Wild Mushroom & Porcini Linguini, Parmesan Cream, Crispy Courgettes
Traditional Beef Lasagne baked with Cheese Sauce

***Served with roast potatoes and seasonal vegetables**

DESSERTS

Caramel & Biscoff Cheesecake, Salted Caramel Ice Cream
Cassata Siciliana Homemade Vanilla Ice Cream with Cherry, Chocolate & Pistachio
Brioche Bread & Butter Pudding, Cream
Chocolate Torte, Vanilla Ice Cream
Glazed Lemon Tart, Pouring Cream
Mixed Sorbets