

Mother's Day Menu



STARTER

Honey Roasted Parsnip Soup (vga) (gfa)

Brie & Cranberry Filo Parcel

served with dressed rocket & balsamic glaze

Duck Liver Pâté

served with onion chutney & toasted brioche

Smoked Salmon & Crab Mousse

served with Melba toast & watercress salad

MAINS

Roasted Local Shropshire Leg Of Lamb (gfa)

served with Yorkshire pudding

Roast Sirloin Of Angus Beef (gfa)

served with Yorkshire pudding

both of the above are served with seasonal, family style vegetables, consisting of duck fat roast potatoes, roasted parsnips, carrot & swede mash, peas Florentine, seasonal greens & cauliflower cheese.

Salmon en Croute

served with prawn & white wine sauce, new potatoes & panache of green vegetables.

Nut Roast (v) (vga)

served with roast potatoes & parsnips, carrot & swede mash, sautéed sprouts, braised red cabbage & cauliflower cheese

DESSERTS

Apple & Rhubarb Crumble

served with crème Anglaise

Chocolate & Hazelnut Fondant

served with baileys & white chocolate ice cream

Limoncello Panettone Tiramisu

Raspberry & White Chocolate Roulade (gfa)

AFTER LUNCH

tea, coffee & homemade fudge

