

**Mothers Day Lunch Menu**  
**Sunday 18<sup>th</sup> March**

**Starter**

**Leek & Potato Soup**

*Topped with chunky croutons*

**Smoked Salmon and Prawn duet**

*Finished with a watercress mayonnaise*

**Medley of Melon**

*Layered with galia, cantaloupe and watermelon And draped with a fruit compote*

**Mushroom Vol au Vent**

*A puff pastry case with pan-fried mushrooms  
Bound in a cream and Shropshire blue cheese sauce*

**Main Course**

**Traditional Roast Beef**

*Accompanied with Yorkshire pudding, horseradish sauce and a rich gravy*

**Succulent Roast Leg of Lamb**

*With an apricot & rosemary stuffing ball, mint sauce and rich gravy*

**Baked Salmon Fillet**

*Finished with a creamy tarragon sauce*

**Vegetarian Option**

*White Root Vegetables, Cranberry and Goat Cheese Nut Roast with salad*

*All main courses are served with Chef's selection of vegetables and potatoes*

**Dessert**

**Black Forest Slice**

*Surrounded with a rich chocolate sauce and fresh berries*

**Lemon and Lime Bavaois**

*Topped with a mixed berry compote*

**Warm Apple Pie**

*Served with Custard Cream or Vanilla Ice Cream*

**Cheese & Biscuits**

*Accompanied with celery and grapes*

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**Tea / Coffee with Mints**

*£21.00 per person. Children under 13 charged at £11.00 per child*