

MOTHERS DAY MENU SUNDAY 22ND MARCH 3 COURSES FOR £21.95 PER PERSON

STARTERS

CHEF'S HOMEMADE SOUP OF THE DAY SERVED WITH A FRENCH BREAD & BUTTER

FISH CAKES

ATLANTIC SALMON FISHCAKE WITH LEMON & PARSLEY COATED WITH A LIGHT TEMPURA BATTER & FALSH FRIED

BRUSSELS PATE

SERVED WITH FRESH MIXED LEAF SALAD, CARAMALISED RED ONION & TOASTED BREAD

FRESH SAUTE MUSHROOMS

SAUTE MUSHROOMS IN GARLIC AND PARSLEY SERVED ON A BED OF ROCKET SALAD WITH WARM CIABATTA BREAD

Mothes's





MAINS

TRADITIONAL SUNDAY LUNCH

CHOICE OF MATURE SCOTTISH TOPSIDE BEEF, BREAST OF CHICKEN OR ROAST, SERVED WITH NEW POTATOES, ROAST POTATOES, SEASONAL VEGETABLES AND YORKSHIRE PUDDINGS.

LAMBSHANK

A SUCCULENT LAMB SHANK SLOWLY COOKED IN MINT GRAVY SERVED WITH CREAMY MASH AND SEASONAL VEGETABLES.

POACHED SALMON & GARLIC PRAWNS

A SUPREME OF SALMON POACHED THEN TOPPED WITH GARLIC BUTTER PRAWNS SERVED WITH PEAS, COLESLAW, SALAD GARNISH AND A CHOICE OF CHIPS, WEDGES, JACKET OR NEW POTATOES.







MAINS

HORSESHOE GAMMON

A TASTY 100Z GAMMON STEAK SERVED WITH MUSHROOMS,

GRILLED TOMATO, ONION RINGS, PEAS, EGG OR PINEAPPLE AND A

CHOICE OF FRENCH FRIES, NEW POTATOES, WEDGES OR JACKET

POTATO.

BEEF OR VEGETABLE LASAGNE

CHEF'S HOMEMADE BEEF OR VEGETABLE LASAGNE SERVED WITH GARLIC BREAD OR CHIPS AND SIDE SALAD.

SWEET POTATO, CASHEW & APRICOT CHUTNEY TART

A GLUTEN FREE SHORTCRUST PASTRY TART WITH A

COMBINATION OF SWEET POTATO, CASHEW NUTS AND APRICOT

CHUTNEY SERVED WITH NEW POTATOES, ROAST POTATOES,

SEASONAL VEGETABLES







MOTHERS DAY DESSERTS

Choose your dessert from our Extensive Special Mother's Day Dessert Menu that will sure to delight £21.95 per head Children's menu available

To Book please call
02476 336465
£10.00 per person
Non-refundable deposit