

Mothering Sunday

Starters

Homemade Mushroom & Tarragon Soup – Garlic Croutons (V)

Mini Seafood Platter – Selection of Fresh Prawns, Smoked Salmon & Grilled Mackerel with Homemade Marie Rose & Dressed Leaves

Lightly Spiced Oriental Duck Cakes – Hoisin Sauce, Dressed Leaves

Classic Fan of Melon – Parma Ham

Baked Flat Mushroom – Leek & Lincolnshire Poacher Gratin (V)

Mains

Roasted Leg of Local Lamb – Roasted Potatoes, Roast Parsnips, Yorkshire Pudding

Roast Topside of Beef – Roasted Potatoes, Roast Parsnips Yorkshire Pudding

Loin of Roast Pork – Roasted Potatoes, Roast Parsnips, Stuffing & Yorkshire Pudding

Mermaids Fish Pie – Haddock, Salmon & Prawn in a White Wine Sauce, Topped With Dambuster Cheddar Mash

Fillet of Lemon Sole – Brown Shrimp & Spring Onion Risotto

Baked Mushroom, Shallot & Dambuster Tart – Crispy Leeks, Buttered Baby Potatoes

All Served With Cauliflower Cheese & Local Seasonal Vegetables

Desserts

Lemon Curd Cheesecake – Candied Lemon Peel, Raspberry Sorbet

Apple & Blackberry Crumble – Creamy Vanilla Custard

Raspberry & Pistachio Bakewell – Clotted Cream Ice – Cream, Fresh Fruit Compote

Duo of Chocolate Mousse – Tuile Biscuit

Syrup & Ginger Sponge – Creamy Vanilla Custard

1 Courses - £12 2 Courses- £15

3 Courses - £18

Children under 8 Half Price

Bookings 12:00pm - 2:00pm and 2:00pm – 4:00pm