

MOTHERS DAY SET MENU

Sunday 31st March 12pm - 6pm (6pm Last Booking)

2 Courses £18.50 / 3 Courses £22.50

STARTERS

Black Pudding Scotch Egg with Sneek Lifter Ale & Apple Chutney, Bramley Apple Puree, Pickled Apple and a HP Dressing

Coronation Chicken Sausage Roll with Mango Chutney, Curry Mayo, Apricot Salsa and Dressed Salad Leaves

Salad of Maple Glazed Ham, Pickled Onions and Smoked Cumbrian Cheddar with Watercress and a Walnut and Herb Vinaigrette

Herb Breaded Brie Wedge with Beetroot and a Sweet Chilli Sauce (V)

MAIN COURSE

Treacle Cured Roast Topside of Beef with Yorkshire Pudding, Beef Gravy and Horseradish Sauce

Lemon, Garlic and Herb Roasted Chicken Breast with Sage and Onion Stuffing, Yorkshire Pudding and a Roast Chicken Gravy

Rosemary and Garlic Braised Lamb Shoulder with Redcurrant and Mint Gravy

(All Roasts are Served with Seasonal Potatoes and Veggies. Please Note Our Treacle Roast Beef is Served Pink)

Beef, Dark Ale and Caramelised Onion Pie with Creamed Potatoes, Seasonal Vegetables and Rich Beef Gravy

Courgette, Pea and Spinach Tagliatelle with Parmesan and a Green Pesto and Avocado Cream Sauce (V)

DESSERTS

Matt's Chocolate and Salted Caramel Fudge Cake with Toffee and Sea Salt Sauce and Pop Corn Ice Cream

White Chocolate and Malteser Cheesecake with Irish Cream Ice Cream

MPW's Lemon Tart with Raspberries, Marshmallows and Coconut Ice Cream

“Apple Crumble” with Custard and Ice Cream

Please Note : This menu is available 31st March between 12pm– 6pm. This menu is the only menu available apart the afternoon tea menu which must be pre booked. Please mention any dietary requirements upon booking. Two Courses is a minimum option. Tables are allocated 2 1/2 hours unless pre organised by management before visit.