




## Happy Mother's Day

### STARTERS

Ministrone Soup  
parmesan cheese twist

Goats Cheese and Waldorf Salad   
beetroot glaze

Bang Bang Cauliflower   
sweet chilli and sriracha sauce, toasted sesame seeds

Seasonal Melon & Soft Fruit Platter   
fruit yoghurt ice, coconut syrup

Prawn & Apple Cocktail   
marie rose sauce, toasted herb ciabatta

Cajun Chicken Nachos  
jalapenos, mozzarella cheese

### MAINS


Roast Sirloin of Beef  
yorkshire pudding, pan gravy, roast potatoes,  
seasonal vegetables

Baked Fillet of Salmon  
tiger prawn, saffron and chive butter, seasonal veg,  
creamed potatoes

Breast of Chicken Topped With Goats Cheese  
and Sun Blushed Tomatoes  
balsamic glaze, fries, homemade slaw

Wild Mushroom Crepe  
rocket salad, fries

Royal Chicken Curry  
basmati rice, toasted peshwari bread

Cajun Spiced Shredded Vegetable Penne Pasta   
mozzarella glaze, toasted garlic cibatta

### DESSERTS

Chefs Cheesecake of The Day  
whipped cream, fruit garnish

Sticky Toffee Pudding  
vanilla ice cream, butterscotch sauce

Luxury Fudge Cake  
caramel sauce, fudge pieces, vanilla ice cream

Scottish Coupe  
crumbled tablet and shortbread, sliced strawberries,  
ripple ice cream, whipped red fruit coulis

Toffee Meringue  
tablet ice cream, condensed toffee

Cheddar and Brie Plate  
biscuit selection, grapes, apple chutney

3 COURSES £25.95

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink

 — VEGETARIAN  — VEGAN