



MOTHER'S DAY 2025

The Roast

21 Day matured Topside of Beef
Garlic & Rosemary infused Leg of Mutton
Honey & Orange glazed Roast Gammon
Aspall Cider infused Breast of Turkey
Aspall Cider infused Shoulder of Pork

The above are all served with roast potatoes, seasonal vegetables, sausage meat stuffing, a rosemary and thyme Yorkshire pudding, and Alan's delicious home-made gravy.

Also available

Fresh Salmon and King Prawn salad, with Marie-Rose dressing and croutons.

Chicken fillet burger topped with Cheddar cheese, bacon and tomato chutney. Served with chunky chips and salad garnish, on a toasted brioche roll.

Homemade Cod and Crab fish cakes, served on a bed of mixed salad. Finished with tomato chilli jam.

Homemade Nut Roast made with chestnuts and fresh cranberries. Served with roast potatoes, seasonal vegetables and a Marsala and cherry gravy. ✓

Desserts

Home-made Chocolate and Orange Tart served with vanilla ice-cream.

Home-made Sticky Toffee Pudding, with vanilla ice cream and hot caramel sauce.

Home-made Lemon and Passionfruit Tart with mango sorbet.

Warm Brownies served with Stracciatella ice cream and chocolate sauce.

Eton Mess: Fresh berries, Chantilly cream, meringue and our homemade fruit coulis.

Baileys Crème Brûlée with French macarons.

Two courses, £30.00 per person, children's menu is £9.95 (2-11yo)

A 10% discretionary service charge will be added to the bill.

Price includes a free glass of Prosecco for all mums.
