



Mothering Sunday – 31st March Thanks Mum!

2 courses £15.95, 3 courses £19.95
(Under 12 – 2 courses £8.95, 3 courses £11.95)

Starter

- Chef's homemade soup of the day with bread (V)
- Classic prawn cocktail
- Creamy garlic mushrooms on toast (V)
- Free range chicken goujons with BBQ sauce
- Chicken liver pate with damson jam and croutes
- Risotto of the day – pea and mushroom (V) – also available as a main course

Main Courses

Where vegetables are served with a dish as indicated, we cook them al dente. If you would prefer them cooked more please tell us.

12 hour slow roasted roast Welsh rump of beef – served to your liking - with Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

Served with 'Mrs O's Famous Horseradish' – for those who like it!

Roast free range shoulder of pork with crackling, roast potatoes, Yorkshire pudding, vegetables and gravy

Roast English turkey with roast potatoes, Yorkshire pudding, stuffing, pig in blanket, vegetables and gravy

Free range baked ham with roast potatoes, vegetables and parsley sauce

Pan fried fillet of salmon with new potatoes, vegetables and white wine sauce

Baked roasted peppers stuffed with garlic, mozzarella and tomato cous cous with tomato sauce and salad (V)

Dessert

- Triple chocolate cheesecake with fruit compote
- Apple and cinammon crumble with custard or pouring cream
- Sticky toffee pudding with butterscotch sauce and vanilla ice cream
- Eton Mess
- Selection of home made ice cream
- A selection of Shropshire and Welsh cheeses with biscuits (£1.50 supplement)