



## Mothering Sunday Menu Sunday 10<sup>th</sup> March – Thanks Mum!

**Main course - £14.95 per head, 2 courses £19.95, 3 courses £24.95**

**Children 10 or under 1 course £6.95, 2 course £9.95**

### Starters

- Chef's homemade soup of the day with bread (GFwc) (Vewc)
- Creamy garlic mushrooms on toast (Vewc) (GFww)
- Homemade Middle Eastern falafels with sweet chilli sauce (spicy!) (Ve) (GF)
- Classic prawn cocktail (GF)
- Duck liver and brandy parfait with red onion jam and croutes (GFwc)
- Pea and mushroom risotto (V) (GF) (Vewc) (Also available as a main course)

### Main course

- Slow roasted rump of Shropshire beef (served to your liking) with roast potatoes, Yorkshire pudding (GF), vegetable selection and gravy (GF)
- Roast shoulder of outdoor reared Welsh pork (Omen Fawr Farm, Peyscae) with roast potatoes, Yorkshire pudding (GF, DF), vegetable selection and gravy (GF)
- Roast turkey breast with sage and onion stuffing, Yorkshire pudding (GF)(DF), roast potatoes, veg and gravy (GF excl stuffing)
- Homemade nut roast (Ve/GF) **OR** homemade Glamorgan sausages (V) **OR** griddled aubergine (Ve/GF) **OR** homemade vegan sausages (VE) (GF) with roast potatoes, Yorkshire pudding (GF/DF), vegetables and vegan gravy (GF)
- Baked fillet of salmon with buttered crushed potatoes, vegetables and vermouth lemon cream sauce (GF)
- Baked ham with sauteed potatoes, vegetables and honey mustard cream sauce (GF)
- Pea and mushroom risotto (V) (GF) (Vewc)

### Dessert

- Homemade cheesecake with fruit compote (V) (GF)
- Coconut and vanilla crème brulee (GF) (Ve) with coconut ice cream (Ve)
- Eton Mess (GF) (V)
- Coconut, sultana and cinnamon rice pudding with fruit compote and golden syrup (Ve) (GF)
- Mixed berry crumble (Ve) (GF) with custard (Ve avail)
- Selection of homemade ice cream (GF without stick) (V)

**Add a scoop of ice cream to any pudding for £1.25**

(V) Vegetarian, (Ve) Vegan, (Vewc) Vegan without cream, (GF) Gluten free, (DF) Dairy free (GFwc) Gluten free with crackers, (GFww) Gluten free with GF wrap

***If you have food allergies or intolerances, please tell us and we will be happy to help. Our main fryers are gluten free (GF). We cook breaded items in a smaller alternative fryer. All items subject to availability. Menu items may change***