



## **Mothers Day Lunch Menu**

**Sunday 15th March**

### **Butternut Squash & Sweet Potato Soup (gfo, dfo)**

*Served with farmhouse bread and butter*

### **Classic Prawn Cocktail (dfo, gfo)**

*served with granary bread & butter*

### **Arancini**

*Breaded rice balls stuffed with basil, mozzarella and parmesan, served with tomato & herb sauce*

### **Duck Liver Pate (gfo)**

*Duck liver pate served with apple and fig chutney, buttered toast and salad garnish*

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### **Roast Topside of Beef (gfo, dfo)**

*with roast potatoes, Yorkshire Pudding, gravy and fresh vegetables*

### **Tides Fishcakes**

*Breaded smoked haddock, salmon and dill fishcakes, served with new potatoes, watercress sauce and vegetables*

### **Stuffed Loin of Pork (df)**

*Roast pork loin stuffed with apricot and thyme stuffing, served with roast potatoes, gravy and fresh vegetables*

### **Chicken Supreme (gfo, dfo)**

*Chicken supreme with mushroom, spinach and stilton sauce, roast potatoes and fresh vegetables*

### **Homemade Nut Roast (vg, df)**

*Homemade nut roast served with roast potatoes, gravy and vegetables*

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### **Orange and Cointreau Trifle (gf)**

### **Apple & Plum Crumble with Custard (dfo)**

### **Strawberry & Raspberry Cheesecake (gf)**

### **Chocolate and Caramel Torte (gf)**

**£38 per person**

**£10 per person non refundable deposit required on booking**

Gluten Free (g/f) Gluten Free Option (gfo) Dairy Free (df) D/F Option(dfo) Vegetarian(v) Vegan Option (vgo)



restaurant

## **Irish Evening**

**Tuesday 17th & Wednesday 18th March**

### **Irish Potato Cake**

*Topped with smoked salmon, dill and whipped cream*

### **Creamy Cockle, Mussel and Bacon Chowder**

### **Guinness Rarebit**

*melted onto toasted farmhouse bread, with salad garnish*



### **Irish stew**

*Slow cooked lamb and root vegetable stew topped with sliced potato*

### **Fish Pie**

*Salmon, cod and prawns in parsley cream sauce, topped with Irish cheddar mash*

### **Irish Chicken**

*Chicken supreme on champ mash, with black pudding croquette and Irish cider & apple gravy*

***All main courses served with vegetables***



### **Baileys Cheesecake with Chocolate Sauce**

### **Warm Irish Spiced Apple Cake with Butterscotch Sauce**

### **Whiskey Bread Pudding and Custard**

**£32 per person**

**£5 per person non refundable deposit required on booking**