

SUNDAY 15TH MARCH 2026

Mother's Day menu

ADULTS: 3 COURSES £25.95 | 2 COURSES £19.95 **KIDS 11 & UNDER:** 3 COURSES £19.95 | 2 COURSES £14.95

Starters

CREAM OF MUSHROOM SOUP WITH CRUSTY BREAD ROLLS

served with a drizzle of truffle oil and a warm crusty bread roll for dipping, this velvety soup is a comforting classic to begin your meal.

HERB INFUSED QUINOA SALAD

a refreshing medley of fluffy quinoa, tossed with a vibrant mix of fresh garden herbs, cherry tomatoes, cucumber, and a light lemon dressing. A zesty start to your Mother's Day meal.

TEA SMOKED SALMON & HOT SMOKED SALMON MOUSSE WITH KETA CAVIAR

a refined duo of delicately tea-smoked salmon and creamy hot smoked salmon mousse, elegantly topped with Keta caviar. Served with crisp melba toast and a hint of dill crème fraîche.

CHICKEN & HERB TERRINE WITH CROSTINI

enjoy a classic chicken and herb terrine, brimming with aromatic herbs and tender chicken, sliced and served with golden crostini. Accompanied by a velvety tarragon mayonnaise.

GARLIC & ROSEMARY BRIE BITES WITH CRANBERRY CHUTNEY

creamy brie is delicately infused with garlic and fresh rosemary, then wrapped in crisp pastry and baked until golden. Each bite is paired with a tangy cranberry chutney.

CHICKEN GOJONS SERVED WITH GARLIC MAYO

tender strips of succulent chicken breast are coated in a golden, crispy crumb and fried to perfection. Served with a side of creamy garlic mayonnaise for dipping.

Mains

Classic British roast options, perfect for a hearty meal.

All roasts served with Yorkshire pudding, roast potatoes, parsnips, mashed potatoes, vegetables and gravy: Each roast comes with a selection of traditional sides for a comforting British feast.

ROAST TURKEY

slices of juicy turkey breast, slow-roasted and served with traditional trimmings

ROAST BEEF

prime beef roasted to perfection and carved into generous slices

HONEY ROAST HAM

glazed ham with a sweet honey finish, sliced and ready to serve

MIXED MEAT ROAST

a mix of all three meats or choice of any two from above

VEGAN BEEF

plant-based roast alternative, seasoned and roasted to mimic the classic beef experience

PORK BELLY

tender pork belly, served atop creamy mashed potatoes and seasonal vegetables. Finished with a rich apple jus.

CONFIT CHICKEN BREAST

succulent chicken breast gently cooked confit-style for maximum tenderness, paired with rich fondant potatoes and fresh tender stem broccoli. Finished with a flavourful pan jus.

PAN-FRIED SALMON WITH WILTED SPINACH & LEMON BUTTER SAUCE

succulent salmon fillet pan-fried to perfection, served atop a bed of wilted spinach and drizzled with a rich, tangy lemon butter sauce for a refreshing finish.

LINGUINI PASTA BASIL PESTO & VEGETABLE PANACHE

al dente linguini tossed with fresh basil pesto, accompanied by a medley of seasonal vegetables for a vibrant and flavourful vegetarian option.

STUFFED RED PEPPER WITH COUSCOUS

a vibrant red pepper filled with spiced couscous, vegetables, and herbs, suitable for vegetarians.

Desserts

STRAWBERRY PANNA COTTA WITH HOMEMADE SHORT BREAD

silky smooth strawberry panna cotta, delicately set and bursting with fresh berry flavour, served alongside buttery, crumbly homemade shortbread.

CHOCOLATE BROWNIE WITH ICE CREAM

rich, fudgy chocolate brownie served warm, paired with a scoop of creamy vanilla ice cream.

RHUBARB & STRAWBERRY CHEESECAKE WITH ICE CREAM

a cheesecake layered with tangy rhubarb and sweet strawberry compote, set atop a crisp biscuit base and served with a scoop of smooth ice cream.

APPLE & BLACKBERRY CRUMBLE

sweet, tender apples and juicy blackberries baked beneath a golden, buttery crumble and finished with a dollop of fresh cream or a scoop of vanilla ice cream.

EATON MESS

a classic British dessert featuring layers of crisp meringue, freshly whipped cream, and sweet berries.