Celebrating Mothers Day

* Melon and Fresh Fruit Cocktail V

* Chef's Homemade Soup of the Day with Garlic Croutons V

- Prawn & Smoked Salmon Platter with a Dill Sauce
- * Salmon & Prawn Fishcake with a Lightly Curried Sauce
 - * Creamy Garlic Mushrooms served on Garlic Ciabatta V

* Trotter's Free-Range Roast Pork with Crispy Crackling served with Yorkshire Pudding and Apple Sauce

- * Pan Fried Breast of Chicken with a Wild Mushroom and Cider Brandy Sauce with Wilted Spinach and Dauphinoise Potatoes
- * Trotter's Roast Beef with a Yorkshire Pudding and a Rich Onion Gravy
- * Baked Flat Mushrooms stuffed with Cranberry Pickle and Mozzarella V

All served with Potatoes a Selection of Chefs Seasonal Vegetables

Sunday 27th March 2022 12:00 – 4:00pm



- * Chewy Meringue with Fresh Strawberries and Cream
 - * Bailey's Crème Brulee with Homemade Shortbread
 - * Chef's Steamed Sponge Pudding with Crème Anglaise

Lemon Tart with Vanilla Ice-cream and Raspberry Coulis

* Yorkshire Cheeseboard: Wensleydale, Yorkshire Fettle, Harrogate Blue and Smoked Wensleydale served with Biscuits and Grapes (£4.95 supplement)

> Two Courses £21.95 Three Courses £27.95

