



Celebrating Mothers Day

Sunday 30th March 12:00 – 4:00pm

To Begin...

- * Melon and Fresh Fruit Cocktail **V/ Vg**
- * Chef's Homemade Soup of the Day with Garlic Croutons **V**
- Prawn & Smoked Salmon Platter with a Dill Sauce
- Yorkshire Pudding with a Rich Onion Gravy
- * Wild Mushroom Bruschetta **V**

The Main Event...

- * Trotter's Free-Range Roast Pork with Crispy Crackling served with Yorkshire Pudding
- Trotter's Roast Beef with a Yorkshire Pudding and a Rich Onion Gravy
- * Pan Fried Breast of Chicken with a Wild Mushroom and Cider Brandy Sauce with Wilted Spinach
- * Sauteed Vegetables in a Puff Pastry Wellington, served with a Spicy Tomato Sauce **V/ Vg**

All served with Roast & Mashed Potatoes and a Selection of Seasonal Vegetables

To Finish...

- Apple and Mixed Berry Crumble served with Vanilla Ice Cream
- * Bailey's Crème Brulee with Homemade Shortbread
- * Chef's Steamed Treacle Sponge Pudding with Crème Anglaise
- Cheesecake of the Day served with Ice Cream
- * Yorkshire Cheeseboard: Wensleydale, Brie, Harrogate Blue and Smoked Cheddar served with Biscuits and Grapes (£5.95 supplement)

Two Courses £23.95

Three Courses £29.95

Children under 12

Two Courses £15.95

Three Courses £21.95

* Available Gluten Free