

MOTHERING LUNCH MENU

Adults £25.95

3 COURSES & COFFEE



SUNDAY 10th March 2024

Child £13.50 (Up to 12 yrs)

> Sittings either 12.00 Noon Or 2.30pm

CREAM OF VEGETABLE SOUP

Home made with the finest local ingredients and served with a warm crusty roll PRAWN COCKTAIL

Norwegian prawns, served "60 style in a glass" on shredded lettuce topped with Marie Rose sauce diced tomato & cucumber

HARDWICKE HALL PATE

Our chef's chosen Brussels pate, served on toasted garlic bread with red onion marmalade, topped with rocket and drizzled with balsamic reduction.

CHICKEN KEBAB

Pieces of tender chicken threaded onto a skewer, cooked with a skewer of mixed peppers & red onion etc. served with raita dip

STRAWBERRY AND MELON SUNDAE

Chunks of melon with sliced strawberries, topped with yoghurt, Granola & honey. FRUIT JUICE

Choose from orange, apple or tomato served chilled.

ROAST BEEF

Hand carved and served with Yorkshire pudding, roast potato and gravy.

ROAST LEG OF LAMB

Carved by hand and served with minted pears, Yorkshire pudding, roast potato, and gravy. FRESH TURKEY BREAST

Fresh Turkey Breast, carved by hand served with roast potatoes, Yorkshire puddings, sage & onion stuffing and gravy

COD FILLET

Cod fillet, topped with crumbs and gently baked, served with lemon & parsley sauce.

NUTLESS ROAST WELLINGTON (v)(gf)

Our nutless roast, cooked in pastry with spinach, served with creamy mushroom, spinach and cider sauce.

All main courses served with a selection of fresh seasonal vegetables.

Selection Of Desserts, choose from our display in the middle of the main dining room.

Vanilla or Strawberry Ice Creams.

Hot Dessert...Apple & Blueberry Crumble With Custard.

Filter Coffee, served with cream. Or Pot of Tea, served with milk After Dinner Mints