



# The Queens Mother's Day Lunch Menu

Sunday 11<sup>th</sup> March 2018



## To Begin

Watercress & Celery Soup served with Warm Breads (v) (gr)

Crab & Corn Cakes served with Sour Cream & Chive Dip

Cured Meats, Olives & Warmed Breads (gr)

Watermelon, Feta and Balsamic Syrup Salad (v) (g)

## Our Sunday Mains

Roast Rump of Beef

Slow cooked Rosemary & Garlic Lamb Shoulder

Pan Fried Corn Fed Chicken Supreme

*All our meat dishes are served with Yorkshire pudding & homemade stuffing (gr)*

Butternut, Sage & Hazelnut Quiche (v)

Breaded Haddock on Bubble & Squeak with Wholegrain Mustard Sauce

*All our Main Courses are served with Traditional Sunday Vegetables (v) (g)*

## To Follow

Blackcurrant Cheesecake

Honey & Pistachio Sponge with Vanilla Custard

Peanut Butter Parfait with Chocolate Butterscotch Sauce

Homemade Rhubarb, Orange & Ginger Crumble with Vanilla Ice Cream

Local & Continental Cheese Board (2.00 supplement)

2 Courses - 18.95      3 Courses - 23.95

*(Child portions are available at half-price)*

All of our food is cooked fresh to order. Chef Chris and his team thank you for your patience

Allergies: Some of our menu items contain allergens, including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin.

Please ask a member of staff for more information

**Discretionary Service not included**

(v) - vegetarian; (g) - gluten free; (gr) - gluten free on request; (ch) - half price child portion available

