

Mothering Sunday

Starters

Homemade soup of the day served with warm bread (v)

Poached pear, stilton and chicory salad with toasted walnuts (v)

Potted salmon and shrimp, mustard crème fraiche, pea shoots and toasted granary bread

Chestnut mushrooms cooked in a creamy garlic sauce, parsley crumb on brioche crouton (v)

Chicken liver parfait, apricot and thyme chutney with toasted ciabatta bread

Mains

“Royal Oak sharing platter for 2” roast beef, lamb shoulder and roast pork belly served with all the trimmings
£1 per person supplement

Slow cooked pulled shoulder of lamb with roast potatoes, roasted carrot and parsnip, Yorkshire pudding and red wine gravy

Slow roasted pork belly with sage and onion stuffing, roast potatoes, roasted carrot and parsnip, Yorkshire pudding, homemade apple jam and gravy

Roast topside of beef served with roast potatoes, roasted carrot and parsnip, Yorkshire pudding and gravy

Pan roasted chicken breast in a lemon and thyme marinade, fondant potato, green beans and masala wine sauce

Pan roasted cod loin, crushed new potatoes, asparagus and white wine cream sauce

Beer battered fish served with hand cut chips, minted pea purée and tartare sauce

Spinach and hazelnut stuffed portabello mushroom, potato and celeriac rosti, poached duck egg and a chive and tarragon sauce (v)

Vegetarian wellington, Yorkshire pudding, roasted carrot and parsnip, roast potatoes & vegetarian gravy (v)

Each table is served with a trio of seasonal greens, braised red cabbage and leeks in cheese sauce

Desserts

White chocolate and raspberry cheesecake with berry compote

Warm chocolate brownie served with chocolate sauce and vanilla ice cream

Apple and toffee crumble served with crème Anglaise

Movenpick sorbet key lime pie

Cheese slate served with biscuits, onion jam, grapes and celery **£1 supplement**

2 Courses £21.00 3 Courses £26.00

Children's menu available on request