



Mother's Day Menu
Sunday 22 March 2020



Starters

- Roasted plum tomato and basil soup with buttered croutons
- Classic prawn cocktail served with brown bread and butter
- Seasonal fruit platter with a compote of berries
- Goosnargh chicken and duck terrine with Cumberland sauce, toasted brioche
- Salmon and haddock fishcake with lemon rocket and tartare sauce

Mains

- Cheshire roast beef with duck fat roast potatoes, gratin potatoes, Yorkshire pudding, seasonal vegetables and rich gravy
- Steak, mushroom and ale pie topped with puff pastry served with hand cut chips and peas
- Wild Mushroom and butternut squash lasagne with garlic bread and salad
- Fillet of Scottish salmon with sautéed new potatoes, vegetables and a white wine sauce
- Roast loin of Cheshire pork served with duck fat roast potatoes, gratin potatoes, stuffing, crackling, apple sauce and seasonal vegetables, rich gravy

Desserts

- Homemade Bramley apple crumble with custard
- Lemon posset with homemade shortbread biscuits
- Brioche bread and butter pudding with an apricot glaze and custard
- Bailey's cheesecake, butterscotch sauce with a compote of berries, honeycomb ice-cream
- Selection of award winning cheeses served with homemade chutney, fruit loaf and biscuits



Three courses £32 Two courses £26
Booking essential

