

## MOTHERS DAY SUNDAY 30TH MARCH 2025

1 Course £16.95 - 2 Courses £23.45 - 3 Courses £29.95

\*\*Due to no shows in previous years we will require a £5.00 per person (non-refundable) deposit on tables of 5 or more\*\*

## **STARTERS**

Luxury Atlantic Prawn Cocktail with Salad & Tiger Bread Homemade Smoked Haddock & Prawn Fishcake with a Spiced Lemon Dressing & Salad

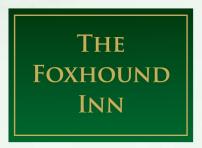
Breaded Brie with Cranberry Sauce & Salad Soup of the day with Tiger Bread – (ask your server for choices) Smooth Chicken Liver Parfait with home-made Chutney, Salad & Melba Toast Creamy Garlic Mushrooms with Tiger Bread

## MAIN COURSE

Roast Topside of Westcountry Beef with a hot homemade Horseradish Sauce Slow Roast Rolled Belly Pork, Caramelised Apple, Pork stuffing & Crackling Rosemary Infused Roast Leg of Lamb Homemade Vegetarian Stuffed Nut Roast

(All the above served with Roast Potatoes, Yorkshire Pudding & Seasonal Vegetables)

Oven Roast Brixham Haddock Fillet with a creamy Leek & Parsley sauce or Crab & Prawn Bisque served with fresh Mint & Butter New Potatoes & Seasonal Vegetables



## **DESSERT**

Homemade Chocolate Chip Sponge with Chocolate Sauce
Home Made Bread & Butter Pudding
Home Made Syrup Sponge Pudding
Homemade fruit Crumble

(all the above served with choice of double cream, clotted cream, vanilla ice cream or custard)

Crème Brulee with Fresh Fruit

Dan's Homemade Cheesecake with fresh fruit & clotted cream (ask your server for choices)

Langage Ice Cream with Sugar Curl & Chocolate '99' Flake at £3.00 per scoop

Bookings available from 12 noon until 8pm and your table will be available for two hours from your booking time – we would appreciate your prompt arrival - thank you