

# MOTHER'S DAY MENU

# **STARTERS**

SOUP OF THE DAY SERVED WITH A BREAD ROLL (V, GF\*)

TWICE COOKED BELLY PORK 5 SPICE POWDER, SOY CARAMEL AND PICKLED GINGER (GF\*)

## TRADITIONAL PRAWN COCKTAIL

ICEBERG LETTUCE, PRAWNS, MARIEROSE SAUCE, LEMON WEDGES AND BROWN BREAD FINGERS (GF\*) CREAMY GARLIC MUSHROOM ON A CHAR-GRILLED SOURDOUGH FINISHED WITH BALSAMIC GLAZE (V, GF\*)

THAI SPICED RISOTTO BALL
NESTLED ON ASIAN SLAW TOPPED WITH
JAPANESE MAYO (V)

#### MAIN

SLOW COOKED FEATHER BLADE OF BEEF ON A BED OF CREAMY MASHED POTATO & HERB ROASTED POTATOES WITH A RED WINE JUS (GF\*)

CHARGRILLED RUMP OF LAMB
ON A BED OF CREAMY MASHED POTATO & HERB ROASTED
POTATOES WITH MINT INFUSED JUS (GF\*)

BUTTER ROASTED BREAST OF CHICKEN CREAMY MASHED POTATO & HERB ROASTED POTATOES PANCETTA CHIPS WITH A LIGHT CHICKEN JUS (GF\*)

REAR ROASTED SIRLOIN OF BEEF WITH DAUPHINOISE POTATO & RED WIN JUS (GF\*)

CHEF'S ROAST OF THE DAY

All served with seasonal vegetables & Yorkshire puddings

## **SOMETHING DIFFERENT**

BATTERED FISH AND CHIPS MUSHY PEAS AND TARTARE SAUCE

MAVEN BURGER
JUICY STEAK BURGER TOPPED WITH CHEDDAR
CHEESE, CRISPY ONIONS, ON A BRIOCHE BUN
WITH HOUSE BURGER SAUCE, MUSTARD,
BABY GEM LETTUCE, BEEF TOMATO,
COLESLAW, FRIES & BATTERED
ONION RINGS (GF\*)

KING PRAWN AND CHORIZO LINGUINE
IN A RICH CREAM SAUCE TOPPED WITH FRESH PARMESAN

MEDITER RANEAN ROASTED VEGETABLE LINGUINE IN A TOMATO SAUCE TOPPED WITH FRESH PARMESAN (V)

WILD MUSHROOM FILO BASKET ON A BED OF RISOTTO AND PARMESAN CRISP & BEETROOT GLAZE (V)

## **DESSERTS**

LEMON POSET
WITH A FRESH BERRY COMPOTE &
SHORTBREAD BISCUIT

WHITE CHOCOLATE & PISTACHIO CHEESECAKE

STICKY TOFFEE PUDDING
WITH TOFFEE SAUCE AND VANILLA POD ICE CREAM

CHEESE BOARD
SELECTION OF CHEESE, ARTISAN BISCUITS & CHUTNEY
(£3 SUPPLEMENT)

CHEF'S CRUMBLE OF THE WEEK WITH VANILLA CRÉME ANGLAISE

\*GLUTEN FREE OPTION MUST BE REQUESTED ON ORDER