



Mothering Sunday menu

Sunday 15th March

**** 3 COURSES £23.95 ****
Under 12 years 3 COURSES £11.50

Starters

Orange and cognac chicken liver pate, served on mixed leaves and accompanied by
Cumberland sauce and warm toast
A selection of mushrooms topped with garlic and parmesan cheese, then served on a
toasted brochette and garnished with a balsamic reduction
Courgette, pea and mint soup, topped with crispy croutons
Shelled prawns served with strips of smoked salmon Lemon mayonnaise, brown bread and
butter

Main

Roast Packington pork served with stuffing and apple sauce
Shire Meadows beef, Yorkshire pudding and horseradish
Farm-reared Roast Turkey served with stuffing and seasoned bread sauce
Tender salmon fillet topped with a savoury crumble and served with a cream and parsley
sauce
Crisp pastry vegetable wellington, served with a rich red pepper and leek sauce

All dishes are served with roast potatoes and seasonal vegetables

Dessert

Homemade strawberry roly-poly served with vanilla custard
Chocolate roulade served with a black cherry compote and whipped cream
Tangy lemon and lime cheese cake served with pouring cream
Farm shop cheese and biscuits (£1.50 supplement)
Trio of local farmhouse ice cream

Why not finish your meal with a delicious cup of coffee or tea?

(We do not sell alcohol however, feel free to bring your own
At £1.75 corkage fee per person)

A complimentary gift for Mums included!! Booking essential.