

Mother's Day

2 COURSE £31.95 | 3 COURSE £34.95

STARTERS

Chef's homemade soup of the day, with bloomer V *VE *NGCI

Prawn cocktail, with crisp romaine lettuce, Marie rose sauce, crispy onions & bloomer *NGCI

Grilled asparagus and Parma ham salad, dressed mixed leaf, cherry tomatoes, soft boiled egg & herb oil dressing *V NGCI

Chef's chicken liver parfait, with crostini & caramelised red onion chutney *NGCI

MAINS

Roast sirloin of grass-fed beef, with horseradish sauce *NGCI

Roast loin of pork, with apple sauce and crackling *NGCI

Half roasted chicken, with sage and onion stuffing *NGCI

Mushroom, lentil and chickpea veggie loaf V *VE *NGCI

All roasts are served with garlic and herb roasted potatoes, honey roasted carrots & parsnips, spring greens, yorkshire pudding & traditional gravy

Chicken, ham & leek pie, with smooth mash, spring greens, honey roasted carrots & red wine gravy NGCI

Goats cheese, sweet potato & spinach pie with smooth mash, spring greens, honey roasted carrots & gravy V NGCI

Grilled yellow fin tuna steak, Thai green curry sauce, boiled saffron new potatoes, grilled asparagus & rice noodles NGCI



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SIDES

Cauliflower cheese V NGCI 4.65

Roast potatoes V NGCI 4.50

Pork and sage stuffing 4.60

Smooth mash VE NGCI 3.95

Spring Greens VE NGCI 3.95

Skin-on fries or
chunky chips VE NGCI 3.95

Add cheese 0.75

Mixed leaf salad, house dressing VE NGCI 3.65

DESSERTS

Lemon meringue pie, served with berry coulis V

Zesty rhubarb crumble with almond & oat crumb topping with
custard or ice cream V *VE NGCI

Hot cross bun bread and butter pudding with custard V

Meadow Cottage Ice cream and sorbets: = 2 scoops 3.85 *NGCI V
*VE

Please ask your server for the selection

For ALL allergies and intolerances, please speak to your server
about our pink plate policy. V= Vegetarian VE = Vegan

*VE = Can be adapted to be suitable for vegans

