EST Jenny Watts 1780

Mother's Day Menu

2 COURSES £23

3 COURSES £28

STARTERS

Cream of potato and leek with potato bread croutons
Crispy brie with plum and apple chutney
Chef's pâté, red onion marmalade, Melba toast
Toasted cheesy garlic bread
Miniature chicken Caesar salad

MAINS

ALL SERVED WITH CHEF'S VEG AND POTATOES

Slow roast silverside of beef, Yorkshire pudding
Roast leg of lamb, rosemary gravy
Roast stuffed turkey and ham, cranberry sauce, chipolata
Pan fried Seabass, Mediterranean vegetables, parsley crushed potato
Deep-fried Portavogie scampi, tartare sauce, salad garnish, homemade chips
Mushroom stroganoff and rice

DESSERT

Fresh berry Pavlova

Lemon and lime posset with homemade shortbread

Biscoff cheesecake

Chocolate fudge cake with ice cream

Apple crumble with custard

Irish cheese plate

ALLERGENS Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free. Gluten free options are available on request.