

Mothers Day Lunch

£29.95 per person - Served in our Shafto Suite, Bar, Snug & Beamish Suite

We will have a fantastic Balloon Modeller as well as the world class Magician Paul Lytton performing mind boggling tricks right at your table!

YOUR STARTER

Chefs Homemade Vegetable Soup - Served with a Onion Bread

Traditional Prawn Cocktail - Topped with Marie Rose Sauce, served with Onion Bread

Crispy Brie Wedges - Served with a dressed Salad & Cranberry Sauce

Chicken Liver Pate - Served with Homemade Chutney & Onion Bread

Grilled Halloumi - grilled Halloumi rested on Salad, served with Sundried Tomatoes & finished with Pesto

Black Pudding Stack - Tower of Black Pudding & Bacon topped with Creamy Dijon Mustard Sauce

YOUR MAIN

Traditional Roast Dinner - Choose from: Beef, Pork, Lamb or Chicken, with all the trimmings!

Pan Fried Salmon Fillet - Rested on a Salad of New Potatoes, Peas, Cherry Tomatoes & Chorizo Sausage

8oz Prime Sirloin Steak - Served with Onion Rings, Tomatoes, Flat Mushroom & Chunky Chips

Mince & Dumpling - Prime Minced Beef with a Suet & Leek Dumpling, Vegetables & Chunky Chips

Homemade Corned Beef Pie - Like Granny used to make! Served with Vegetables & Chunky Chips

Wild Mushroom & Spinach Pasta - Served with Creamy Garlic Sauce & Penne Pasta

Chicken Breast - Served with a White Wine and Leek Cream Sauce & Sautéed Potatoes

Seafood Salad - Oak Smoked Salmon, Smoked Salmon Greenland Prawns & Crayfish with a Marie Rose Sauce

Homemade Italian Lasagne - Layers of Pasta & Bolognaise topped with a Mornay Sauce served with Salad & Chunky Chips

Scampi - Whole Tail Scampi in Crispy Bread Crumbs served with Salad & Chunky Chips

Vegetable Lasagne - With Roasted Vegetables & topped with a White Béchamel Sauce served with Salad & Chunky Chips

Vegetable Chilli - Served with Rice, Sour Cream & Tortilla Crisps

YOUR DESSERTS

Aperolic Tower - A tower of delicious Lemon Sorbet covered with Aperol, an Italian Aperitif, topped with Prosecco & with a homemade Short Bread Finger

Lemon Meringue Sundae - Lemon Meringue and Vanilla Ice Cream with Lemon Curd & Meringue pieces topped with Cream

Homemade Strawberry Cheesecake - Served with Cream or Ice Cream

Homemade Sticky Toffee Pudding - Topped with Butterscotch Sauce & served with Banana Ice Cream

Dime Bar - Served with Ice Cream

Causey Cheese Board - Northumberland Smoked Cheese, Nettle Cheese & Stilton with Fruit, Chutney & Crackers

For allergen information please ask your waiter.

CHILDREN'S MENU- AGE 10 & UNDER- £19.95

STARTERS

Garlic Bread

Vegetable Soup

MAINS

Roast Dinner

Chicken Dippers, Chips & Peas

Fish Fingers, Chips & Peas

Scampi, Chips & Peas

Cheesy Pasta

DESSERTS

Chocolate Fudge Cake

Ice Cream