



**3 Course 38.50 | 2 Course 30.50 | Kids Roast 10.50**

**All Mums Receive A Gift**

**STARTERS**

**North Sea Prawn and Crayfish Cocktail**

Marie rose dressing, sourdough bread

**Chicken Liver Parfait**

Red onion chutney & brioche toast

**Leek and Potato Soup (V)**

Chive crème fraiche, caviar

**Baked Heirloom Beetroot Salad**

Walnut and goats cheese fritter, watercress

**MAIN COURSES**

**Roast Sirloin of Northumbrian Beef**

Beef Dripping Roasties, Yorkshire Pudding

**Roast Leg of Northumbrian Lamb with Garlic and Rosemary**

Beef Dripping Roasties, Yorkshire Pudding

**Slow Roasted, Salt Aged Waterford Farm Pork Loin**

Beef Dripping Roasties, Sage Stuffing

**Honey & Mustard Glazed Gammon**

**Vegetable and Lentil Wellington (V)**

Vegetarian Gravy

**All Roasts Served with: Bashed Swede, Braised Red Cabbage, Cauliflower Cheese & Mixed Greens**

**DESSERTS**

**Sticky Toffee Pudding (V)**

Butterscotch Sauce, Vanilla Ice-Cream

**Baked Egg Custard Tart (V)**

Poached Yorkshire Rhubarb

**Dark Chocolate Mousse (V)**

Fresh raspberries, almond & white chocolate

**Northumbrian Cheeseboard (V)**

Biscuits, celery, grapes, chutney