Beeches

Starters

Cauliflower Soup GF*
Parmesan & Onion Focaccia

Wild Garlic Mushrooms GF* VE*
Brioche Toast, Dressed Rocket

Butter Roasted Chicken Terrine GF*
Baby Gem Lettuce, Crispy Crouton, Caesar Dressing

King Prawn Cocktail ^{GF*}
Baby Gem Lettuce, Vine Tomato,
Marie Rose Sauce, Granary Bread & Butter

Moroccan Spiced Cauliflower VE Sweet Chili Mayonnaise, Red Onion & Tomato Salad

Mains

Roast Sirloin of Beef GF*
Horseradish Sauce

Slow Roast Shoulder of Lamb GF*
Mint Sauce

Roasted Chicken Supreme GF*
Pigs in Blankets

Roast Loin of Pork Pigs in Blankets

Nut Roast VE*

All Roasts Served with Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding & Red Wine Gravy

Pan Fried Salmon GF* Creamed Potatoes , Asparagus , Hollandaise Sauce

Katsu Chicken Curry ^{GF*}
Jasmine Rice, Asian Vegetables

VE = Vegen V* = Vegan Adaptable GF = Gluten Free GF* = Gluten Free Adaptable

MOTHER'S DAY MENU

Desserts

Apple Crumble Vanilla Custard

Sticky Toffee Pudding Salted Caramel

Chocolate Marquise **VE**Berry Compote

Cheese & Biscuits
Brie , Cheddar, Colston Bassett Stilton,
Apple Chutney, Grapes, Celery, Crackers

Two Courses £30.00 Per Person

Three Courses £37.00 Per Person

A D<mark>eposit Of £5</mark>.00 Per Person Is Re<mark>quired</mark> For All Bookings Sun

Allergies: We strongly advise you to inform your server before ordering about any allergies or food intolerance's you may have.