



Country Dining Group
EAT • DRINK • ENJOY

29TH - 30TH MARCH

MOTHER'S DAY MENU

2 COURSE £26.95

3 COURSE £32.95



MOTHER'S DAY

MENU

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2 COURSE £26.95 | 3 COURSE £32.95

Free glass of prosecco for your leading lady

Starters

Duck Liver Parfait

Orange marmalade chutney, melba toast, foie gras butter

Sticky

Chicken Wings

Free-range chicken wings served in a sticky BBQ sauce or Peri Peri sauce dip

🍷 Wild Mushroom & Parmesan Bruschetta

Sautéed mushrooms on toasted bread with shavings of parmesan

Ham & Cheese Croquettes

Crispy croquettes with a bechamel sauce served with a creamy mustard dip

Cesar Salad 🍷 Available

Crisp romaine lettuce, crispy bacon, boiled egg, anchovies, homemade croutons, Caesar dressing & parmesan cheese (Option to Upgrade to a Main)

Bloody Mary Prawn Cocktail

Olive oil crostini, lobster jelly, marie rose sauce

Mains

Mother's Day Roast

Traditional Sunday roasts served with: roast potatoes, honey glazed parsnips, creamed leeks, buttered greens, steamed carrots, Yorkshire pudding, stuffing, homemade gravy

- Roast Topside Beef
- Roast Gammon
- Norfolk Turkey
- 🍷 Vegetarian Wellington
- Trio of Meats +£2.95
(Roast Beef, Turkey & Gammon)

Roast Sides +£3.25

- Cauliflower Cheese
- Buttered Greens
- Homemade
- Pigs in Blankets
- Stuffing to Share
- Creamed Savoy

King Prawn & Crab Linguine

White wine, chilli, garlic & parsley butter

🍷 Mushroom Loaf

With a hazelnut & pistachio crumb, wild mushroom, crushed potatoes & brandy sauce

Maple & Mustard Glazed Pork Belly

Pork belly and crispy crackling with creamy mash, seasonal vegetables & rich gravy.

Lamb Shank +£3

Slow cooked lamb shank in a rich homemade gravy, with creamy mash & seasonal vegetables

Panfried Seabass

Panfried seabass served with a white wine sauce, crushed new potatoes & seasonal green vegetables

The Mother of Burgers

Monterey Jack cheese, smoked bacon & BBQ sauce. With your choice of chicken, beef or vegetable patty, topped with onion ring, served with fries

Desserts

White Chocolate & Raspberry Cheesecake

Served with vanilla ice cream

Tarte au Citron

A crisp buttery crust with a smooth tangy lemon custard, served with vanilla ice cream

Eton Mess

Crunchy meringue pieces & fresh berries, with fruit coulis & chantilly cream

Salted Caramel Bread & Butter Pudding

Homemade bread & butter pudding, served with custard

Chocolate Brownie

Warm triple chocolate brownie, served on chocolate soil, with ice cream

Trio of Ice Cream

Choose a selection of your favourite sorbets or ice cream



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ALLERGENS. It is important to inform your server of any allergies or intolerances you have before ordering. Our kitchens have procedures in place to address the risks of cross-contamination, but we cannot guarantee the total absence of allergens due to the fast-paced environment.