

# **MOTHER'S DAY with SOUL MAN... IREA J**

Please note this event is in our heated marquee only.  
Mother's Day lunch will be served in the courtyard & in our main restaurant

You can only book this event calling us 01245 381333 You cannot book this via social media,  
ResDiary or email - Over 18s only (sorry)

£52.50 per person Glass of fizz on arrival, lunch & entertainment  
First sitting: Reception drinks from 12:30 Entertainment 12:45 Vacate 3:30

---

Second sitting: Reception drinks from 4:00 Entertainment 4:15 Vacate 6:15 (ish)

Main course choices must be pre ordered at least 14 days in advance  
Please advise us of all allergies & food intolerances in advance

## **STARTERS**

An Assiette of starters will be served to all guests

Bread basket  
Prawn & crayfish cocktail (gf)  
(vegan) Mushroom & garlic pate: crostini & mixed leaves (gf)  
The Blue Strawberry Salad: King Prawns, pancetta, Stilton, cashew nuts, croutons (gf)  
Chicken liver pate: topped with redcurrant jelly red onion jam & garlic crostini (gf)

## **MAIN COURSE (TO BE PRE ORDERED)**

Fillet of salmon: in filo pastry: new potatoes, saffron cream  
(vegan) Mushroom & cashew Wellington: new potatoes  
Roast beef: pink or well done. Yorkshire pudding, roast potatoes  
Roast turkey: Yorkshire pudding, roast potatoes  
Medley of mixed fresh vegetables

## **ASSIETTE OF DESSERTS**

Selection of daily desserts

For your convenience a suggested gratuity of 12.5% will be added to your bill  
for the benefit of serving & other staff