

# Mother's Day Menu

Sunday 2<sup>nd</sup> March 2008- 12.00pm to 6.00pm (last orders 5.00pm)

Please advise us directly if you have any allergies. (v) Denotes a vegetarian dish.

## Starters

- Farmhouse Tomato & Leek Soup served with warm bread (v)
- Coach House Garlic Mushrooms served with warm bread (v)
- California Salad with tarragon & sesame seed dressing (v)

## Main Courses

- Traditional Roast Beef served with Yorkshire pudding, Roast potato & Gravy
- Traditional Roast Lamb served with Roast potato & Minted Gravy
- Classic home made short crust pies, please select one of the following:
  - ~ Steak & kidney pie - Peak District Cuisine accredited.
  - ~ Butler's pie - only the cook knows the secret!
  - ~ Spinach, Ricotta & Cherry Tomato pie (v)
- Somerset Chicken - boneless chicken pieces casserole in dry cider, apples & a dash of cream
- Oven baked salmon with a tomato, orange & ginger sauce
- Parsnip nut roast with a mustard cream sauce (v) - Peak District Cuisine accredited

All Main Course dishes are served with potatoes and a selection of seasonal vegetables.

## Homemade Desserts

- Sticky toffee pudding with sticky toffee sauce
- Apple & Raspberry Gingerbread Crumble
- Old Mother Hubbard's Trifle
- Rich Chocolate Velvet Torte
- Homemade Jersey ice creams

## Set Menu Tariff

**Adults:** 1 Course £8.95, 2 Courses £10.95, 3 Courses £12.95.

**Children:** 1 Course £5.95, 2 Courses £7.95, 3 Courses £9.95.

Italian Style Coffee:	from £1.50
Selection of Tea:	from £1.50

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Please note that the above are sample menus and that certain dishes or ingredients may be restricted due to market availability.

A selection of fine wines, traditional beers and soft drinks is available for you to enjoy with your meal. Please ask to see the Wine Menu.