Mother's Day

2 COURSES £24.95 PER GUEST (STARTER/MAIN)

STARTERS

Crab & Lemon Spiced Fishcakes
Chilli and Lime Mayonnaise

Chicken & Smoked Bacon Paté (GFO)
Buttery & Rich, Served with Brioche Toast and Homemade Tomato & Apple Chutney

Smoked Salmon & Prawn Cocktail (GFO)
Concasse Tomatoes, Avocado Puree, Granary Bread

Woodland Mushrooms on Toast (GFO)
Port and Stilton Cream Sauce, Wild Rocket, Toasted Walnuts

Cauliflower Pakora (GF VG)
Mango Chutney, Coriander, Chilli & Spring Onion Salad

Smoked Bacon, Leak & Potato Soup
Homemade Bread, Thyme & Garlic Croutons

TRADITIONAL ROASTS

Served with Roasted Potatoes, Maple Roasted Carrots & Parsnips, Braised Red Cabbage, Swede & Carrot Mash, Yorkshire Pudding, Seasonal Greens, Sausage Meat Stuffing

Roast Hereford Beef (served pink)

Slow Cooked Lincolnshire Belly Pork

Roasted Free Range Chicken Breast

Lincolnshire Lamb Shank

Root Vegetable Wellington (V VGO)

OTHER MAIN COURSE CHOICES

Seafood Linguine
Salmon, King Prawn, Crab, Roasted Red Pepper and Tomato Sauce, Wild Rocket

Pan Roasted Salmon (GFO)
Braised Chorizo in Red Wine, Honey and Garlic, Spinach, Sautéed Potatoes

Risotto Verde (GF VGO)
Tender-Stem Broccoli, Green Beans, Peas, Spring Onions, bound with Salsa Verde, finished with Parmesan and Wild Rocket

Our Famous Fish & Chips (GFO)
Fresh Haddock Lightly Battered in Our Own Beer Batter. Served with homemade Mushy Peas, Beef Dripping Chips and Chip Shop Curry Sauce

Braised Featherblade of Beef (GF)
Dauphinoise Potatoes, Confit Carrots, Roast Shallot, Red Wine and Beef Jus

Pan Roasted Chicken
Chargrilled Leeks, Confit Potatoes, Chicken and White Wine Sauce

A SELECTION OF INDIVIDUALLY PRICED DESSERTS, CHEESES AND COFFEES ARE ALSO AVAILABLE

The Coach House Restaurant

Before placing your order, please inform your server if anyone has a food allergy as all items are cooked fresh to order