



# Mothers Day Menu

Treat the special ladies in your life to a delicious mothers day meal with great service, great food and great drink, the 3 Jewels to our Crown

*Sunday 15<sup>th</sup> March 2026*

Join us on Mothers day with either our main Sunday menu or the set menu below! Please specify how many guests will be having each menu at the booking stage

2 Courses, £28.95 , 3 Courses £34.95

To include a glass of bubbles & chocolates for all the Mummies, Nannies & Grannies

## *To Start*

Homemade Tomato & Basil Soup, served with a crusty roll. (VG)(GFA)  
Smoked Haddock and Spinach Grattan, served with toasted ciabatta

Fresh Mixed Melon wrapped in Parma Ham (GF)  
Deep Fried Brie, served with cranberry sauce (V)

## *Main Courses*

The Crown Roasts, as shown on the main Sunday menu (GFA/ VGA)  
Salmon en Croute, served with watercress sauce, new potatoes & seasonal greens  
Homemade Steak and Kidney Pudding, served with mash potato & seasonal greens

## *Desserts*

Crème Brûlée (GF)  
Chocolate & Raspberry Mousse (GF)  
Lemon Meringue Roulade (GF)  
Local Cheese Board (GFA)

V- Vegetarian/ VG – Vegan/ GF – Gluten Free/ GFA – Gluten Free Available/ DF – Dairy Free/ DFA – Dairy free available

A discretionary 12.5% service charge will be added to all tables of 4 or more guests and shared equally across the team