

 **The Village Inn**   
**Mother's Day Menu**

**Starters**

**Roasted Root Vegetable Soup, Onion Bread (\*, V)**

**Crispy BBQ Pulled Pork Macaroni & Cheese Bites**

**Prawn & Smoked Salmon Cocktail, Bloody Mary Sauce, Cucumber & Mint Jelly & Toasted Brown Bread (\*)**

**Battered Curried Cauliflower, Mango Chutney & Pink Pickled Shallots (V)**

**Yorkshire Puddings, House Onion Marmalade Gravy (V)**

**Main Courses**

**Roast Topside Beef, served with Roast Potatoes, Creamy Mash, Dauphinoise Potatoes, Roasted Carrot and Parsnip, Yorkshire Pudding and Gravy (\*)**

**Roast Loin of Pork, served with Crackling, Apple Sauce, Roast Potatoes, Creamy Mash, Dauphinoise Potatoes, Roasted Carrot and Parsnip, Yorkshire Pudding and Gravy (\*)**

**Duo of Pork & Beef, Crackling, Apple Sauce, Roast Potatoes, Creamy Mash, Dauphinoise Potatoes, Roasted Carrot and Parsnip, Yorkshire Pudding and Gravy (\*)**

**Roast Chicken Breast served with Roast Potatoes, Creamy Mash, Dauphinoise Potatoes, Roasted Carrot and Parsnip, Yorkshire Pudding and Gravy (\*)**

**Smoked Haddock, Leek & Pea Risotto, Poached Egg & Parmesan Cheese (GF)**

**Mushroom & Spinach Wellington, Roast Potatoes, Roasted Carrot and Parsnip, Vegetarian Gravy (Ve)**

**Desserts**

**Raspberry & Elderflower Cheesecake, Raspberries & Lemon Balm**

**Zesty Lemon Tart, Raspberry & Prosecco Compote, Fresh Berries (V)**

**Sticky Toffee Pudding, Sticky Toffee Sauce & Vanilla Ice Cream (GF, V)**

**Vanilla Pod Crème Brulee, Hazelnut Biscotti (\*, V)**

**Banoffee Pavlova, Drizzled Chocolate & Caramel Sauce (GF, V)**

**Mixed Ice Cream, Chocolate, Strawberry & Vanilla (GF, V)**

**2 Courses £30**

**3 Courses £34**

Some of our menu items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in other dishes or food served here.

Please ask for assistance if required. (\*) These dishes can be made Gluten Free, but please note that our deep-fried products are fried in the same oil as our non-gluten free products.