

30TH MARCH 2025

# Mothers Day

## MENU

2 COURSES - £25.95 | 3 COURSES - £29.95

### STARTERS

#### BROCCOLI & STILTON SOUP

A smooth, flavorful blend of organic broccoli and rich stilton cheese, served with a crunchy toasted sourdough.

#### GARLIC KING PRAWNS

Succulent King Prawns sautéed in a flavorful garlic and chilli sauce, accompanied by toasted bread.

#### SALT AND PEPPER CHICKEN

Tender strips of spicy chicken, breaded to perfection in a flavorful Asian-style salt and pepper seasoning, paired with sautéed peppers and onions, and served with a sweet chili sauce.

#### CHICKEN LIVER PATE

Velvety chicken liver pâté, perfectly paired with crisp toasted baguette slices and complemented by a rich, homemade caramelized red onion chutney.

#### CREAMY GARLIC MUSHROOMS

Sautéed Button Mushrooms in a rich and creamy garlic sauce, served on crispy toasted bread and finished with fresh parsley

### MAIN COURSE

#### TRADITIONAL SUNDAY ROAST

Choose from: Roast Beef, Roasted Turkey or Honey Roasted Gammon served with Garlic & Rosemary Roasted Potatoes, Carrot & Swede Mash, Seasonal Vegetables, Sausage Meat Stuffing & Homemade Yorkshire Pudding.

#### CHICKEN PANCETTA

Succulent grilled chicken breast with a rich and creamy garlic and pancetta sauce. Served on a bed of velvety mashed potatoes and tenderstem broccoli.

#### PAN FRIED SALMON

Pan-seared Salmon Fillet, accompanied by a light Lemon Butter Cream sauce, served alongside garlic-infused buttered new potatoes and tender green beans.

#### FETTUCINE ARABIATTA (V)

Fettuccine pasta tossed in a spicy arrabiatta sauce, with sautéed peppers, onions, and courgette finished with fresh parsley.

#### PEPPERONI & CHORIZO PIZZA

10-inch pizza topped with homemade Napoli sauce, spicy chorizo, pepperoni, fresh peppers, and melted mozzarella cheese.

#### DELUXE BURGER

A juicy, flame-grilled beef burger topped with crispy steaky bacon, melted cheese, burger sauce, lettuce & tomato on a toasted sesame bun served with seasoned fries and onion rings.

#### VEGAN NUTROAST (VE)

Brickhouse Vegan Nut Roast, served with a rich vegan gravy. Accompanied by golden, garlic and rosemary roasted potatoes, velvety carrot and swede mash, and a selection of fresh seasonal vegetables.

### DESSERTS

#### CHOCOLATE FUDGE CAKE

A rich & delicate chocolate fudge cake, served warm with a scoop of creamy vanilla ice cream.

#### RED VELVET CAKE

A soft and moist red velvet cake topped with creamy cream cheese frosting, served with a scoop of smooth vanilla ice cream.

#### CARAMEL CHEESECAKE

A creamy cheesecake topped with a smooth caramel sauce & crunchy biscuit crumb served with a scoop of vanilla ice cream.

#### TRIO OF ICE CREAM

A delightful trio of vanilla, strawberry, and chocolate ice cream topped with a crispy wafer.

#### STICKY TOFFEE PUDDING

A warm, moist toffee sponge soaked in rich toffee sauce, served with smooth and creamy custard.