



THE
DROVERS
ARMS

SUNDAY 30TH MARCH

Mother's Day Lunch

Join us for a 3 course traditional Sunday lunch

£42
Per Person

Table reservations will be essential
and are available to book between
12:00PM - 20:00PM

www.thedroversarmsskipwith.com
01757 288 088



Mother's Day Menu

STARTERS

- Chefs roasted tomato soup served with warm granary bread (V, VE, GFA)
- Classic prawn cocktail, marie rose sauce, warm bread (DF)
- Brandy flamed chicken liver pate served with rosemary & garlic crostini, red onion compote (GFA)
- Tossed goats cheese salad, raspberry dressing (V, GF)
- Honey & mustard sticky sausages, rarebit dip

MAINS

- Topside of prime 28-day aged Yorkshire beef (served pink) rich gravy (GFA)
- Locally reared & herb roasted loin of pork, sage & spring onion stuffing, rich gravy (GFA)
- Roast turkey crown, chipolata sausage, sage & spring onion stuffing, rich gravy (GFA)
- Roasted leg of spring lamb, English mustard & rosemary crust, rich gravy (GFA)
- ""The Drovers Quartet"" a slice of each roasted meats, sage & spring onion stuffing rich gravy (GFA) - £5 Supplement
- Three nut roast, roasted potatoes served with a meat free gravy (V, VE, GFA)
(All the above are served with roasted potatoes, Yorkshire pudding, braised red cabbage & buttered seasonal vegetables)
- Beer Battered "East" coast haddock served with mushy peas, chips, and tartare sauce (DF, GFA)
- Lentil & sweet potato cottage pie, toasted pumpkin seeds (V, VE, GF)
- Pan seared sea bass fillets, sauteed potatoes, mussels, king prawns, saffron sauce (GF, DFA)

DESSERTS

- Homemade sticky toffee pudding, toffee sauce, vanilla ice cream (V, GFA)
- Chocolate brownie, Chocolate crumb, vanilla ice cream (V, GFA, DFA)
- Mixed berry & apple crumble, vanilla custard (V, GFA)
- Yorkshire vanilla ice cream, brandy snap basket, warm baileys, chocolate crackling
- Glazed lime curd tart, raspberry & lemon sorbet (V)

3 Courses - £42

Kids 12 & under £20
Hours: 12:00PM - 20:00PM
Phone: 01757 288088

