

MOTHER'S DAY

3 Courses - £49 per person

Starters

Chef's roasted tomato soup served with warm focaccia bread (V, VE, GFA)

Classic prawn cocktail, Marie rose sauce, warm bread (DF)

Brandy flamed chicken liver pâté 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

THE
DROVERS
ARMS

Three nut roast, roasted potatoes, served with a meat free gravy (V, VE, GFA)

***All the above are served with roasted potatoes, Yorkshire pudding & Chef's selection of seasonal vegetables.
Add cauliflower cheese or parsnips for £5.00***

Beer Battered "East" coast haddock served with mushy peas, chips, & 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, meringue nest, warm Baileys, fresh strawberries

Glazed lime curd tart, raspberry & lemon sorbet (V)