

The Gravy Boat Mother's Day Celebration Menu

SUNDAY 15TH MARCH

WITH LOVE, FOR THE MOST WONDERFUL MUM

TODAY WE CELEBRATE YOU —
FOR YOUR KINDNESS, YOUR STRENGTH, YOUR ENDLESS LOVE,
AND EVERYTHING YOU DO FOR US EVERY SINGLE DAY.

SIT BACK, RELAX, AND LET US TREAT YOU.

STARTERS

Leek & Potato Soup

A comforting classic of gently sautéed leeks and tender potatoes, slow-simmered and blended until perfectly smooth. Finished with a touch of cream, freshly ground black pepper and crusty bread.

Smooth Chicken Liver & Brandy Pâté

Rich chicken livers blended with butter, herbs and a splash of brandy for a luxuriously smooth texture. Served chilled with crusty bread.

Salt & Pepper Squid

Lightly coated and crisp-fried squid, tossed with sea salt, cracked black pepper, served with pesto aioli and fresh wedge of lemon.

Goat's Cheese, Pear & Walnut Salad

Creamy goat's cheese paired with sweet, ripe pear slices and toasted walnuts, finished with a light honey and mustard vinaigrette. A perfect balance of freshness, crunch and gentle sweetness.

Garlic Bread with Cheese

Crisp, golden bread brushed with garlic oil, topped generously with melted cheese and baked until bubbling and irresistible.

Chicken, Chorizo & Mushroom Pot

Tender chicken cooked with smoky chorizo and earthy mushrooms in a gently spiced, savoury sauce. A warming dish served bubbling hot

Classic Prawn Cocktail

Succulent prawns layered over crisp lettuce and ripe tomatoes, finished with a smooth, tangy Marie Rose sauce. A timeless favourite, served chilled with a wedge of lemon.

MAINS

Our famous 5 Meat Carvery

Beef • Turkey • Stuffed Belly Pork • Gammon • Leg of Lamb
Served with all trimmings (vegan and vegetarian options available)

Citrus & Herb Crusted Cod Loin

Succulent cod loin topped with a fragrant citrus and fresh herb crust, oven-baked until perfectly flaky. Served on a bed of tender asparagus and vibrant citrus risotto, delicately infused for a light, refreshing finish.

Nduja Butter Chicken Supreme on Creamy Tomato Pappardelle

Succulent chicken supreme infused with spicy 'nduja butter, served on a bed of silky tomato cream pappardelle. A comforting dish with a gentle heat and luxurious depth of flavour.

Lemon & Herb Prawn Linguine

Juicy prawns sautéed with garlic, fresh herbs, and a splash of white wine, tossed with linguine and brightened with lemon zest and juice. Light, fresh, (if you love spicy food please ask a member of staff for extra chilli).

Sirloin Steak

Prime sirloin steak, expertly seared and cooked to your liking. Served juicy and full of flavour with a rich pan jus. Served with chips, roasted mushrooms and tomatoes, peppercorn sauce (£5 supplement)

Wild Mushroom & Blue Cheese Risotto

Creamy Arborio rice slowly cooked with wild mushrooms and finished with melted blue cheese for rich, earthy indulgence. Topped with grilled Mediterranean vegetables for colour and sweetness.

Pan-Seared Duck Breast with Dauphinoise Potatoes

Crisp-skinned duck breast, pan-seared and served blushing pink, accompanied by layers of creamy dauphinoise potatoes and roasted seasonal vegetables. Finished with a rich port and cherry reduction for a beautifully balanced sweet and savoury finish.

Don't forget to leave room for a beautiful
selection of desserts on the day

KIDS MENU

MAINS

Kid's Carvery
Kids Margherita Pizza
Kids Burger
Chicken Nuggets and Chips

DESSERTS

Kids Brownies
Kids Waffles
Ice Cream & Marshmallows

1 COURSE £28.95 • 2 COURSE £34.95
KIDS UNDER 10 £12.95 (2 COURSE)

