

# 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.

### 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.

### 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

## 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)

