

THE GLYNNE ARMS

MOTHER'S DAY CHILDREN'S MENU

£25 for 2 courses £30 for 3 courses

To start

Garlic bread, with or without cheese (ve/v)

Tomato soup with bread and butter (ve/v)

Houmous with carrot and cucumber sticks (ve)

Mains

Hazelnut and beetroot nut roast (ve/v)

Roast Staffordshire chicken breast sage and onion stuffing

Roast leg of Welsh lamb wild garlic, apricot and almond stuffing, green sauce

Roast topside of Welsh beef

all served with Yorkshire pudding, roast potatoes, buttered cabbage and broccoli, Vichy carrots and cauliflower cheese

Puddings

Two scoops of ice cream or sorbet (ve/v)

Sticky toffee pudding, salted toffee sauce and vanilla ice cream (v)

Apple crumble and vanilla custard or ice cream (ve/v)

All our products are made in an environment where **gluten** and **nuts** are present. If you have any questions regarding allergens or special dietary requirements, please speak to a member of our team.



@theglynnearms

The Glynne Arms