

THE GLYNNE ARMS MOTHER'S DAY MENU

£35 for 2 courses £40 for 3 courses

To start

Spiced butternut squash soup, onion bhaji, coconut yogurt (ve)

Roasted prawns, spicy garlic butter, toasted foccacia

Ham hock, chicken and chanterelle terrine,
carrot and apricot chutney, toasted malt sourdough

Mains

Hazelnut and beetroot nut roast and spiced apple chutney (ve/v)

Roast Staffordshire chicken breast
sage and onion stuffing and cranberry sauce

Roast pork belly, wild garlic, apricot and almond stuffing, apple sauce

Roast topside of Welsh beef and horseradish cream

Whole roasted Staffordshire chicken *(for 4 to share, pre order only)*
sage and onion stuffing and cranberry sauce

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

Puddings

Baked vanilla rice pudding, stem ginger and poached rhubarb (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

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