

Mothers Day

The Holt Fleet

STARTERS

Bruschetta £7

Garlic ciabatta topped with a tomato concass, red onion, balsamic glaze and fresh basil (V/VG/DF, GF if req)

Smoked salmon & Prawn Salad £9

Smoked salmon ribbons & royal Greenland prawns served on a bed of iceberg lettuce topped with marie rose sauce served with brown bread and butter (GF if req)

Camembert wedges £8

Camembert wedges coated in our own garlic & herb panko breadcrumb deep fried and served with a chilli jam (V/GF)

Curried Mushrooms £7

Cup mushrooms in a homemade curry sauce served on a garlic & coriander naan bread (V/VG/DF)

Southern fried chicken tenders £8

Chicken tenders in a southern fried breadcrumb drizzled with a firecracker ketchup

MAINS

Traditional Sunday Lunch

A choice of hand carved Topside of beef, Honey roasted ham or Sliced turkey crown Choose one, two or all three!

Served with stuffing, creamy mash potatoes, homemade roasties, roast parsnip & carrot, homemade yorkshire pudding, seasonal vegetables & homemade gravy (GF if req)

Adults £21 Children £12

Vegetarian Sunday Lunch (v) £18

Sweet potato & chickpea loaf Served with stuffing, homemade roasties, homemade yorkshire pudding, creamy mash potatoes & seasonal vegetables with a jug of vegetarian gravy

Vegan sunday lunch (vg) £18

Sweet potato & chickpea loaf Served with stuffing, homemade roasties, creamy mash potatoes & seasonal vegetables with a jug of vegan gravy

(Dairy free/gluten free & vegan gravy available upon request)

Add Cauliflower Cheese £5

Steak flatbread £22

Sirloin Steak grilled to your liking served sliced on a warm flatbread with a rocket salad, red onion drizzled with a chimichurri sauce

Tuna Nicoise salad £21

A classic nicoise salad with little gem lettuce, green beans, new potatoes, boiled egg, capers, olives and red onion topped with a tuna steak and vinaigrette (GF/DF)

Stilton Chicken £20

Grilled chicken breast served on a bed of homemade creamy mash with tenderstem broccoli, green beans and kale topped with a stilton sauce (GF)

Ravioli £20

Beef shin & red wine ravioli on wilted spinach, served with garlic & Parmesan ciabatta

Seafood Pie £21

Homemade seafood pie with smoked haddock, salmon, cod, mussel meat, clam meat, royal Greenland prawns, king prawns & squid in a creamy white wine sauce topped with homemade creamy mash served with mixed greens

Mediterranean Vegetable Tart £18

A mix of red & yellow peppers, courgettes, red onion & cherry tomatoes in a basil and maize pastry case served with Moroccan roasted veg & potatoes (V/VG)

DESSERTS

Berry Eton Mess £8

Crushed meringue pieces, mixed berry compote, mixed berries, bennetts vanilla ice cream & squirty cream (V/GF)

Ferrero Rocher cheesecake £8

Ferrero Rocher cheesecake with a creamy filling, followed by whole Ferrero Rocher, a chocolate swirl, and nibbed nuts, served with bennetts ice cream (V)

Lemon meringue tart £8

A crisp, wonderfully crumbly layer of shortcrust pastry, topped with a sharp, sweet lemon filling and soft meringue. Served with bennetts ice cream (V)

Rocky road sundae £9

Biscuit, marshmallow, sultanas & chocolate pieces, layered with bennetts vanilla ice cream, squirty cream & chocolate sauce, topped with mini marshmallows

Sticky toffee Pudding £8

Traditional sticky toffee sponge with custard (V/VG & GF if req gf if req)

To book your table 01905 620286

www.theholtfleet.co.uk