

Mother's Day 2024

Starter

House Soup of the Day, Toasted Crouton, Herb Oil

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Crab & Prawn Cocktail, House Sauce, Fresh Lemon, Toasted Bread Tuilles

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Warm Duck & Fig Salad, Pickled Walnuts, Orange & Tarragon Coulis

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Deep Fried Breaded Brie, Cumberland Dressing, Red Onion Salad

Main

Roast Leg of Welsh Lamb, Butter Roast Potatoes, Seasonal Vegetables,
Shallot & Sherry Gravy

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Herb Crusted Fillet of Salmon, Risotto of Saffron infused Leeks,
Asparagus & Butternut Squash

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Penne pasta Bake of Mediterranean Style Vegetables,
Rich Tomato & Smoked Paprika Sauce, Fresh Pesto, Wild Rocket

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Seared Breast of Chicken, Wrapped in Cured Ham, topped with Blue Cheese,
Herb New Potatoes, Crisp Onions, Hollandaise Sauce

Dessert

Baked Apple Tart, Toffee Sauce, Fresh Clotted Cream

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Baked Pear & Mixed Berry Crumble, Spiced Custard, Vanilla Ice Cream

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White Chocolate & Raspberry Meringue Roulade, Peppered Strawberries,
Orange & Gin Sorbet

Three Courses £32.95 per person

Two Courses £27.95 per person

6 – 12 years Three courses £25.00 Two courses £20.00
Under 6 years Three courses £18.00 Two courses £14.00

Bar & Grill Children's Menu will also be available

£10 deposit per person to secure booking. Call 01834 842 087 to book.

Whilst all the food we serve at the Heywood Bar & Grill is prepared to the highest health & safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk & shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Please be advised that some of our products may contain allergens. Individuals sensitive to any allergen should contact a member of staff prior to consumption

An automatic discretionary 10% service charge will be added to your total bill if you are choosing to dine with us. Should you wish to remove this charge please speak to a member of our team who will amend your bill accordingly