

## The Galley Hall

# Mother's Day Menu

Sunday 15<sup>th</sup> March 2026

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Set Menu 1 – two courses £27, three courses £32

### Starters

Prawn cocktail served with Marie Rose sauce and brown bread and butter

Garlic Breaded Mushrooms served with  
garlic mayonnaise and a salad garnish

Home-made tomato Soup with a warm crusty roll

Breaded deep fried Brie Bites served with  
cranberry sauce and a salad garnish

### Mains

Traditional Roast Lamb, Roast Beef, Roast Turkey or  
honey and mustard glazed Roasted Gammon  
served with roast potatoes, vegetables, gravy and a Yorkshire pudding

Mediterranean Pilaf Roast served with roast potatoes, vegetables, gravy (*vegan*)

*Side dishes – Cauliflower cheese £5; roasted parsnips £3;  
stuffing balls £3; pigs in blankets £4*

### Desserts

Chocolate Orange Cheesecake

Sticky toffee pudding (*gluten free*)

Lemon Meringue Roulade (*gluten free*)

Apple Crumble

Raspberry and Hazelnut meringue \*

Chocolate Pecan Pie \* (*vegan*)

*All served with cream, vanilla ice cream or custard*

*\*contains nuts*

A deposit of £10 per person is required for tables of 8 and over, payable at time of booking  
If you have any food allergies please speak to one of our serving team immediately

## The Galley Hall

# Mother's Day Menu

Sunday 15<sup>th</sup> March 2026

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Set Menu 2 – two courses £32, three courses £37

### Starters

Prawn cocktail served with Marie Rose sauce and brown bread and butter

Garlic Breaded Mushrooms served with  
garlic mayonnaise and a salad garnish

Home-made tomato Soup with a warm crusty roll

Breaded deep fried Brie Bites served with  
cranberry sauce and a salad garnish

### Mains

Slow-cooked lamb shank in minted gravy

Steak and kidney pudding

Slow-cooked beef short-rib

Grilled minted lamb chops

Stuffed and roasted pork belly

Roasted Chicken Breast

*All served with roast potatoes, vegetables, gravy and a Yorkshire pudding*

Butternut squash, lentil and almond Wellington\* (*vegan*) served  
with roast potatoes, vegetables and gravy

*Side dishes – Cauliflower cheese £5; roast parsnips £3;  
stuffing balls £3; pigs in blankets £4*

### Desserts

Chocolate Orange Cheesecake

Sticky toffee pudding (*gluten free*)

Lemon Meringue Roulade (*gluten free*)

Apple Crumble

Raspberry and Hazelnut meringue \*

Chocolate Pecan Pie \* (*vegan*)

*All served with cream, vanilla ice cream or custard*

*\*contains nuts*

A deposit of £10 per person is required for tables of 8 and over, payable at time of booking  
If you have any food allergies please speak to one of our serving team immediately