



M O T H E R S D A Y

2 Courses £24.95
3 Course £28.95

15th March 2026

A P P E T I S E R

Cream of Tomato & Pesto Soup |
Warm Roll & Butter

Avocado & Prawn | Marie Rose

Chicken Parfait | Crisp Chicken Skin |
Toasted Brioche | Onion Chutney

Twice Bake Cheese Souffle | Pea Shoots |
Balsamic Glaze

M A I N C O U R S E

Roast Topside of beef | Horseradish
Slow Cooked Pork Belly | Apple Sauce |
Crackling

Both with:

Yorkshire Pudding | Garlic & Thyme Roast
Potatoes | Honey Roast Carrots & Parsnip |
Rich Pan Jus

Pan Fired Sea Bass | Caper & White Wine
Reduction | Buttered New Potatoes |
Seasonal Vegetables

Roast Pepper & Goats Cheese Stack |
Romesco Sauce | Saute Potatoes |
Seasonal Vegetables

A D D I T I O N S

Cauliflower Cheese £5

Spring Onion & Chive Mash £5

Pigs in Blankets £6.50

D E S S E R T S

Rum & Raisin Sticky Toffee Pudding | Salted Caramel Sauce | Vanilla Ice Cream
Creme Brulee | Ginger Shortbread | Raspberries
Steamed Lemon Zest Sponge | Custard
Chocolate Brownie | Salted Caramel Ice Cream

BOOKING ESSENTIAL

The Cottage Hotel Ruddington Thecottagehotel.co.uk