



HEALDS HALL

MOTHER'S DAY

SUNDAY 15TH MARCH 2026

3 COURSES £41.95 // 2 COURSES £35.95

ROAST TOMATO & BASIL SOUP

YORKSHIRE PUDDING

mini pork sausage, onion gravy

CRISPY BREADED BRIE

tomato chutney, rocket, balsamic
dressing

CANTALOPUE & WATERMELON

stewed strawberries, raspberry sorbet

PRESSED HAM HOCK TERRINE

piccadilly, watercress, mustard
dressing

SALMON & PRAWN SPRING ROLL

fennel & herb slow, lemon
mayonnaise, mussel dressing

WILD MUSHROOM PATE

beetroot chutney, toasted bread

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### ROAST SIRLOIN OF LOCAL BEEF

Yorkshire pudding, roast potatoes,  
creamy mash, roast gravy

### ROAST LOIN OF YORKSHIRE PORK

Yorkshire pudding, roast potatoes,  
creamy mash, apple sauce, sage & onion  
stuffing, roast gravy

### ROAST BREAST OF CHICKEN

mushroom puree, crispy bacon, leek,  
pea shallot & thyme sauce

### GRILLED FILLET OF SALMON

roast pepper, tomato, king prawn,  
mussel & basil stew

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WARM STICKY TOFFEE PUDDING

butterscotch sauce, vanilla ice cream

GLAZED VANILLA CRÈME BRULÉE

homemade cookies

WARM APPLE CRUMBLE

with custard

PAN FRIED SEABASS FILLET

crab & herb risotto cake, brown
shrimps, tomato butter sauce

STEAK & ALE PIE

creamy mash, cabbage & bacon, ale
gravy

WILD MUSHROOM & SPINACH TART

celeriac roast artichokes, crispy
onions, truffle oil

CRISPY DUCK CONFIT

Dauphinoise potatoes, celeriac
puree, roast garlic & red wine sauce

LEMON CHEESECAKE

poached rhubarb, raspberry sauce

A SELECTION OF CHEESE & BISCUITS

homemade chutney & grapes