mother's day

APPETISER

Leek & Potato Soup (v)
Served with crusty bread and butter (GFO).
Breaded Halloumi (v)
Served with a sweet chilli dip.
Salmon & Prawn Cocktail
Served with crusty bread and butter (GFO).
Duck & Orange Pâté
Served with crusty bread and chutney (GFO).

MAINS

Traditional Roast Dinner
Choice of beef (GFO), turkey (GFO), carrot wellington (V), served with all the trimmings.
Steak & Stilton Pie
(vegetarian option available)
Served with creamy mashed potatoes and seasonal vegetables.
Baked Cod with a Herby Crust
Served with crushed potatoes, greens, and a creamy pesto dip (GFO).
Goat's Cheese & Thyme-Stuffed Chicken Wrapped in Bacon
Served with sautéed potatoes and greens (GFO).
Three Bean & Sweet Potato Hot Pot (VGN)
Served with braised red cabbage (GFO).

DESSERT

Chocolate *Brownie*
Served with vanilla pod ice cream (GFO).
Bakewell Slice
Served with pouring cream.
Profiteroles
Served with strawberry compote.

SUNDAY 15TH MARCH 2026
2 COURSE | £28.00 - 3 COURSE | £33.00

Crown Inn

Hillfoot Road, Totley, Sheffield, S17 3AX. 0114 2360789

BOOK HERE

SCAN ME

NAME:
CONTACT NUMBER:
DEPOSIT PAID:

TIME OF BOOKING:
NUMBER IN PARTY:

Starters	**Quantity**	**GF Quantity**
Soup		
Halloumi		NA
Salmon & Prawn		
Pâté		
Mains	**Quantity**	**GF Quantity**
Beef		
Turkey		
Wellington (V)		NA
Pie		NA
Homity Pie (V)		NA
Cod		
Stuffed Chicken		
Hot Pot (VGN)		
Desserts	**Quantity**	**GF Quantity**
Brownie		
Bakewell		NA
Profiteroles		NA

NOTE: ANY ALLERGIES OR INTOLERANCES MUST BE MADE KNOWN TO YOUR SERVER AT THE TIME OF ORDERING. WHILE WE TAKE CARE IN FOOD PREPARATION, WE CANNOT GUARANTEE THAT OUR FOOD OR DRINKS ARE COMPLETELY FREE FROM ALLERGENS. A NON-REFUNDABLE £5 DEPOSIT PER PERSON IS REQUIRED. PRE-ORDERS MUST BE PLACED AT LEAST TWO WEEKS IN ADVANCE.