

ESTABLISHED 1721
HOLTS ARMS
AT BILLINGE

Welcome to Mother's Day 2025 at the Holts Arms

We are so pleased to have you here

Allergen information is available on request, but please let us know if we can assist you.

Two courses	25.50
Three courses	29.50

Starters

Ham hock Terrine
Served with chef's own handmade piccalilli

Leek & potato soup (Ve) (GF)
Homemade soup served piping hot with warm crusty bread.
(gluten free bread available)

Crispy fried calamari
Served with a spicy aioli and a dressed rocket salad

Garlic & peppercorn mushrooms (V) (GF)
Mushrooms sautéed in fresh garlic, white wine and cream sauce
served on toasted ciabatta bread. (GF bread available)

For our younger guests	(one course only)	7.00
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Chicken goujons with fries and beans or garden peas
Kids fish and chips served with garden peas
Cheese and tomato pasta (V)
Breaded chicken burger, with fries and beans or garden peas
Beef burger (optional cheese) with fries and beans or garden peas
Hot Dog in a bun with fries

Main courses

Holts famous Sunday roast

On mum's special day, today's extra special choices are roast rump beef, served pink for optimum flavour, or turkey.

Served with goose fat roasted and mashed potatoes, homemade Yorkshire pudding (GF available), homemade pork stuffing, seasonal vegetables and chef's rich stock gravy.

Vegetarian Sunday roast (V)

Vegetable wellington, buttery mash, roasties, Yorkshire pudding, Seasonal vegetables and vegetable gravy

Salt & pepper chicken burger

Chicken breast fillet coated in our special blend of spices, chillies, spring onion, fresh coriander served with chipotle mayo in a toasted brioche bun, proper chips,

Fish and chips

Beer battered fresh cod with proper chips, mushy peas and tartare sauce

Steak & ale pie

Our gourmet individual pie served with proper chips, mushy peas and chef's stock gravy

Pan seared salmon

Salmon fillet served with roasted baby potatoes and buttered greens, finished with a creamy cajun infused king prawn sauce

Gnocchi (V)

Served with a wild rocket and watercress cream, topped with fresh parmesan

Desserts (v)

Biscoff cheesecake (V)

Biscoff crumb topped creamy vanilla cheesecake served with madagascan vanilla pod ice cream.

Sticky toffee pudding (V, GF)

served piping hot with custard or cream

Hot chocolate fudge cake (V)

served with cream or vanilla ice cream.

Trio of ice creams