



Mother's Day Menu

Sunday 11th March 2018
Tables available 12pm – 4pm

Starters

Homemade Soup of the Day with a Crusty Multi Seed Roll

Homemade Chicken Farmhouse Pate, Cumberland Sauce and Melba Toast

Galia Melon, Forrest Fruits and Champagne Sorbet (v)

Buffalo Mozzarella, Sun Blushed Tomatoes, and Roasted Capsicum Salad (v)

Oak Smoked Haddock and Spring Onion Fishcake, served with a Lemon Mayonnaise

Main Course

Prime Local Topside of Beef, Homemade Yorkshire Pudding and Rich Jus

Salmon Fillet, Poached in White Wine, Bed of Buttered Baby Spinach, Prawns and Chive Cream

Pan Fried Chicken Breast, Wild Mushrooms, Tarragon Cream Sauce

Rosemary infused Leg of Spring Lamb, Braised Red Cabbage and Rich Jus

Roasted Vegetable and Goats Cheese Herb Crumble (V)

The above Main Courses are all served with Seasonal Vegetables and Potatoes

Desserts

Deadly Double Chocolate Gateaux, White Chocolate Sauce

Refreshing Tart Au Citron, Vanilla Cream and Citrus Coulis

Homemade Large Fruit Scone, Clotted Cream and Strawberry Preserve

Homemade Tiramisu, Vanilla Crème Analgise

Cheese and Biscuits -

A selection of continental Cheese with Celery, Apple & Grapes

Tea/Coffee and Mints

£23 per Adult

£11.50 per Child (under 12)

Deposit of £5.00 per person to book, Balance on the Day