



# *Mothers Day Lunch*

*11<sup>th</sup> March 2018*

## *Starters*

Vegetable soup finished with cream and croutons

Honeydew and watermelon stack glazed with orange caramel kumquat syrup

Button mushrooms in a rich white wine and garlic cream sauce. Garlic ciabatta croute

Classic prawn cocktail served with crisp leaves. Marie Rose sauce and lemon wedge

Parma ham, roasted walnut and stilton salad glazed with basil oil

## *Main Course*

Traditional roast topside of beef with Yorkshire pudding, pan gravy and horseradish sauce

Oven baked chicken breast masked in a red wine and tarragon sauce

Poached fillet of salmon on braised green cabbage. White wine and prawn cream sauce

Roast loin of pork served with red onion and garlic marmalade. Sage scented jus

Oriental style vegetables in a filo pastry basket. Soy, plum and ginger sauce

*All main courses are accompanied by seasonal vegetables & potato*

## *Desserts*

Fresh fruit salad served with pouring cream

Apple crumble served with creamy English custard

Blackberry panna cotta ringed with a mint and white chocolate

Baked vanilla cheesecake with a strawberry and rum compote

Rich dark chocolate torte on a caramel orange sauce. Hazelnut chocolate cream

**Adults £17.50pp   Children £8.95**

3-course Sunday lunch including coffee and a gift for mum

