

# *Mother's day menu*

*26 March 2017*

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## **STARTERS**

*Creamy butternut squash soup with stilton blue (v)*

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*Crab and prawn cocktail, celery fennel mayo with a hint of mustard and French bread toasts(v)*

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*Goats cheese tartlet, red onion marmalade, rocket and balsamic reduction (v)*

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*Brussels pate, red onion marmalade on French bread toasts*

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*Spinach and feta cheese parcels wrapped in filo and served with tanziki yoghurt (v)*

## **MAINS**

*Roast topside of extra mature beef, roast potatoes, vegetables, Yorkshire pudding and gravy*

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*Roast pork, roast potatoes, vegetables, crackling and homemade gravy*

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*Succulent shoulder of lamb on the bone slow cooked with oregano, served with Sauté potatoes, gravy and seasonal vegetables*

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*Succulent breast of chicken topped with a sauce of tomatoes, mushrooms and peppers, served with vegetables and roast potatoes*

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*Sea bass fillets, lemon beurre blanc, seasonal vegetables and sauté potatoes*

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*Jumbo ravioli filled with spinach and ricotta, in a creamy tomato sauce served with a mixed salad (v)*

## **DESSERTS**

*Homemade lemon cheesecake served with fresh cream*

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*Chocolate and orange pot, whipped cream, mixed berry compote*

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*Lemon posset, whipped cream, berry coulis –*

Thickened cream dessert with a hint of honey, flavoured with lemon

*Sticky toffee pudding with ice cream*

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*Homemade apple sponge, toffee sauce and ice cream*

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**24.95 Per person (Children under 12 £12.95)**