



Mother's day menu

Sunday 14th March 2010

Starter

Classic Prawn cocktail

Parsnip and Bramley apple soup with crème fraiche served with homemade bread and butter

Chicken, prune and foie gras terrine with mixed leaves and herb crostini

Deep fried goats cheese, caramelised fig, rocket and balsamic reduction

Main

Roast fillet of Red snapper, crayfish and chive mash, wild rocket, served with a ginger, spring onion and mustard seed dressing

Spinach ricotta tart, with walnut crust topping, warm tomato chutney, mizuna leaves and crushed new potatoes.

Roast sirloin of beef, Horseradish sauce, roast potatoes, braised red cabbage, Yorkshire pudding and homemade gravy

Roast leg of lamb, mint sauce, roast potatoes, tarragon carrots, Yorkshire pudding and homemade gravy

Dessert

Sticky toffee pudding, butterscotch sauce with homemade vanilla pod ice cream

Chocolate cheesecake with Orange syrup

Rhubarb crumble with homemade vanilla pod ice cream

Two course £16.50

Three course £21.50

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