



Mothering Sunday

March 18th March 2012

20.95 Excluding coffee

To start

Fresh Homemade French Onion Soup with Gruyere Cheese Croute with fresh Malted Bread,
Home made Wild Mushroom, Asparagus and Goat Cheese Tarte with a Tomato Salsa,
Fresh Breaded Mushrooms deep-fried with a Garlic Mayonnaise,
Assorted Chilled Melon Pearls with an Exotic Mango Sorbet,
Deep Fried Creamy Brie and Spinach in Filo Pastry with a Hot Cranberry Sauce,
Fresh Steamed Scottish Mussels in a Garlic, Cream and White Wine with Crusty Bread,
Roulade of Fresh Crab, Prawns and Smoked Salmon bound in Cream Cheese,
Quenelles of homemade Chicken Liver Pate enriched with Cognac and Port served with a Red Onion
Marmalade and Crispy Ciabatta,
Warm Cajun Chicken and Bacon on a bed of Salad Leaves with a Caesar dressing.

Main Courses

From the Hot Carvery let our Chef carve for you a choice of freshly oven-roasted joints
Topside of Beef and Yorkshire pudding,
Crown of Turkey with Sage and Onion Stuffing,
Roast Local Leg of Pork and Crackling,
Leg of Lamb with Rosemary,
Then help yourself to our Market Fresh Vegetables, Potatoes, Rich Stock Gravy and Accompaniments.

Or served to your table

Cold Poached Salmon and Prawns Marie Rose with a Crunchy Salad and Buttered New Potatoes,
Poached Rondelle of fresh Plaice stuffed with Asparagus with Creamy Mash and a Fresh Parsley Sauce,
Giant Portabella Mushrooms stuffed with a Rouille Cheese and Fresh Spinach baked in a Filo Parcel,
Fresh Homemade Vegetable Lasagne with Rocket and Parmijan Salad,
Chicken Melton Mowbray stuffed with Stilton Cheese wrapped in Filo Pastry with a Madeira Wine
Sauce,
Tender Steak and Wild Venison Ragout in Rich Stock Red Wine Gravy.

To follow

A choice of desserts