

# MOTHERING SUNDAY

## TO BEGIN

*Homemade tomato and basil soup with rustic bread. ✓*

*Traditional prawn cocktail, roll and butter.*

*Farmhouse pate with caramelised onion chutney and chunky bread.*



## TO FOLLOW

*Choice of roast topside of beef and gravy or roast leg of lamb with spinach stuffing and white wine jus. Served with roast potatoes and seasonal vegetables.*

*Chicken breast stuffed with ricotta and herbs with smoked bacon served with baby new potatoes and seasonal vegetables.*

*Leek, mushroom and stilton tart with cranberry sauce, sauté potatoes and seasonal vegetables. ✓*

*Salmon fillet with champagne sauce, baby new potatoes and seasonal vegetables.*



## TO FINISH

*Homemade lemon cheesecake with mango coulis.*

*Homemade apple and raspberry crumbles and custard. ✓*

*Homemade chocolate and pear tart with cream. ✓ Contains nuts.*



**Date: 11th March, 2018 - 2 sittings 12.30pm or 3pm**

Name..... Number in party.....

Time..... Contact No.....

**STARTERS**

Soup	
Prawn Cocktail	
Pâté	

**MAIN**

Roast Beef	
Roast Lamb	
Chicken Breast	
Leek & Mushroom Tart	
Salmon Fillet	

**DESSERT**

Cheesecake	
Apple & Raspberry Crumble	
Chocolate Tart	

**CHILDREN**

Chicken Goujons	
Macaroni Cheese	
Ice Cream	

**£18.95 for 3 courses**

Please pre order your choices in boxes provided above.

**Children half price**

**Or children £6**

*Chicken goujons with sauté potatoes and vegetables.*

Or

*Macaroni cheese and seasonal vegetables. ✓*

*2 scoops of ice cream and sprinkles. ✓*