

Mother's Day Menu

17th March 2010

Starters

Freshly prepared chunky vegetable soup

with croutons and truffle oil

Trio of smoked fish

with a dill and caper sauce and brown bread and butter

Fan of sweet cantaloupe melon

with mango coulis and fresh berries

Sautéed chicken livers

served on toast with dressed leaves

Warm mature cheese and apple tart

with a waldorf salad

Mains

Grilled supreme of salmon

with a herb crust, crushed new potatoes, pea puree and a beurre blanc sauce

Roast sirloin of beef

with roast potatoes, carrots, parsnips, beans, Yorkshire pudding and gravy

Roast loin of pork

with roast potatoes, carrots, parsnips, beans, apple sauce, sage and onion stuffing and gravy

Baked free range chicken breast

with creamed mashed potato, braised shallots and a wild mushroom cream sauce

Tagliatelle

with pesto, spinach, sun dried tomatoes, mozzarella and cream

Desserts

Homemade bread and butter pudding

served with custard

Steamed treacle sponge pudding

served with custard or vanilla ice cream

Trio of puddings,

includes crème brulee, lemon meringue tart and chocolate mousse in a brandy snap basket

Chocolate and baileys pot

served with a tuille biscuit

Platter of cheeses

with grapes, crisp apple, celery, chutney and crackers

Coffee and petit fours

£27.50 per person