



Mothers Day
14th March 2010
£26.95 per head
Bottle of wine per 3 people

Soup

Chefs own Pea & Ham soup served with fresh crusty bread roll
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Tomato & Sweet Red Pepper soup with pesto served with fresh crusty bread roll

Starters

Homemade Jambon – slow cooked ham hock set in a natural rich jelly, served with warm toast
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Chefs own Chicken Parfait with Red Onion Chutney, Mixed Leaves & Warm Toast
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A Fresh Salmon Mousse Encased in Thinly sliced Smoked Salmon served with Fresh Mixed Leaves and a Warm Bagel
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Pan Fried Mushrooms in a Rich Creamy Garlic Sauce served with Fresh Crusty Bread Roll

Mains

Rare Roast Sirloin, Homemade Yorkshire pudding and a Rich Beef Gravy
~
Roast Lamb
~
Slow Roast Belly Pork with Crackling and Stuffing, and a Sage & Apple Gravy
~
Baked cod in a tomato sauce

All Meals served with New and Roast Potatoes and Vegetables

To cleanse

Lemon sorbet

Dessert

Homemade cheesecake
~
Chocolate & Amaretto Bread and Butter Pudding
~
Homemade Shortbread with Fresh Strawberry Compote & Vanilla Ice Cream

