



Mother's Day Luncheon

Sunday 18th March 2012

Starters

Butternut Squash Soup

With Light Curried Oil & Chopped Corriander

Salmon Gravelax

With Beetroot Salad & Horseradish Cream

Homemade Chicken Confit & Baby Leek Terrine

With Piccalily & Mixed Leaves

Caramelised Banana Shallots Tart Tatin

With Goat Cheese, Rocket Salad & Balsamic Reduction & Red Pepper Coulis

Main

Roast Sirloin of Beef

With Roast Potatoes & Honey Root Vegetables, Green Beans, Yorkshire Pudding, Red Wine Jus

Pan Fried Chicken

With Crushed New Potatoes, Panaché Of Vegetables, Thyme Jus

Baked Fresh Haddock, Tomato Fondue, Herb Crust

With New Potatoes, Spinach, & Asparagus Tips, Chive Butter Sauce

Wild Mushroom & Leek Strudel

Spinach & Green Bean, Cep's Cream Sauce

Dessert

Passion Fruit Delice

With Raspberry Coulis & Coconut

Chilled Lemon Parfait

Served on Mojito Jelly

Trio of Chocolate Marquise

With Coffee Sauce & Vanilla Milk Jam Sauce

Chef's Selection of Cheeses

Savoury Biscuits and Chutney

Freshly Brewed Coffee and Chocolate Mints

Adults £23.95 ~

Children under 12 years £12.95 ~