

Mothering Sunday

March 26th March 2017

£24.95 under 10's £14.95

To start

Fresh homemade cream of tomato soup enriched with basil and double cream
Wild game terrine with homemade spicy apple chutney
Fresh lightly breaded fruits de mer with homemade tartar sauce
Assorted melon pearls with seasonal fresh fruits in a mango syrup
Deep fried homemade chicken and bacon croquettes with blue cheese dip
Breaded creamy Brie wedge drizzled with an orange and Cointreau sauce
Chicken liver pate enriched with cognac and port with crispy ciabatta and red onion marmalade
Creamy smoked haddock chowder with a Parmesan croute
Fresh deep fried breaded mushrooms with garlic mayonnaise
Grilled Piri piri chicken salad with a chilli and lime salsa
Hand made haggis and cream cheese filo parcel with a whiskey and lemon crème fraiche
Platter of rustic bread, olives, blue crème St Agur olive oil and balsamic vinegar

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

Spinach and creamy Brie with onions and peppers wrapped in filo pastry with a red currant sauce
Homemade vegetarian lasagne
Warm salad of Avocado, walnuts, grilled halloumi topped with a poached egg and fresh Parmigiani
Platter of chilled seafood Marie Rose with buttered new potatoes
Rondelle of lemon sole and smoked salmon with asparagus in a creamy dill sauce £2.00 extra
Homemade cottage pie with a cheese top mash
Wild pheasant breast Rossini in filo pastry with a Madeira wine sauce
Half boneless crispy Norfolk duck with a black cherry kirsch sauce £6.00 extra
Individual fillet of beef wellington with a stock rich red wine sauce £8.00 extra

To follow