

# Mothers Day

**12 noon – 4.15pm Sunday 31<sup>st</sup> March 2019**

## Starter

Chicken Liver Pâté served with a Red Onion Chutney and toasted Garlic Ciabatta  
Grilled Goats Cheese, Caramelised Onion Chutney, Balsamic Reduction (v)  
Homemade Soup of the Day served with Crusty Bloomer  
Smoked Chicken, Avocado, Red Onion, Olives and Rocket Salad  
Creamy Garlic Mushrooms topped with a Mozzarella Glaze served with Wholemeal Crusty Bloomer (v)  
Grilled Langoustines and Garlic Butter with Dressed Salad and a Wedge of Lemon  
Beetroot and Feta Cheesecake on a Crumbly Oatmeal Biscuit Base finished with Sesame Seeds and a  
Balsamic Vinegar Drizzle (v)  
Fanned Melon, Pineapple and Mango with Raspberry Sorbet and Fruit Coulis (v)

## Main Course

Seafood Trio – Fillet of Sea Bass, Salmon, King Prawns, Garlic Butter  
Roast Chicken Breast with Sage and Onion Stuffing, Roast Potatoes and Natural Gravy  
Homemade Steak and Ale Pie topped with a Light Puff Pastry  
Chicken, Broccoli and Penne Pasta bound in a Cheddar Cheese Cream Sauce  
Beef or Vegetable Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta  
Breaded Fillet of East Neuk Haddock, Fries, Homemade Tartare Sauce, Peas or Salad  
Moroccan Glazed Fillet of Salmon, Sautee Vegetables, Creamy Mash, Napoli Sauce  
Mild Chicken Curry with Onion, Madras Spices, Ginger, Garlic and Tomatoes served on Basmati Rice with Poppadoms  
Homemade Steak and Ale Pie topped with a Light Puff Pastry  
Roast Leg of Lamb served with Root Vegetable, Roast Potatoes and Rich Gravy  
Mixed Bean and Chickpea Cassoulet, Aromatic Rice, Garlic & Coriander Flatbread (v)  
Honey Roast Ham and Fresh Pineapple Salad with Dressed Leaves, House Slaw and Pasta Salad

## Dessert

Mango Posset, Coconut Ice-Cream, Home-baked Shortbread  
Fresh Fruit Meringue Mess, Raspberry Coulis, Raspberry Ripple Ice-cream  
Fresh Fruit Sundae layered with Whipped Cream, Fruit Coulis, Strawberry and Vanilla Ice-Cream  
Peach and Pear Crumble served with Homemade Custard  
Sticky Toffee Pudding served with warm Toffee Sauce and Vanilla Ice-Cream  
Ice-Cream Coupe – Vanilla Ice-Cream, Whipped Cream, Chocolate Sauce

**2 Courses - £17.95**

**3 Courses - £21.95**