

**MOTHERS DAY MENU  
2019**

**Caramelised Parsnip Creamy Soup**  
Truffle, Parsnip Crisp

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**Home-made Smoked Salmon,  
Kind-Prawns and Fine Herbs Terrine**

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**Smooth Chicken Liver Pate**  
Roast Apple Chutney, Toasted Granary  
Dressed Leaves

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**Glazed Goat Cheese**  
Pear, Red Onion Chutney  
Crisp Puff Pastry

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**Roast Sirloin of Beef**  
Traditional Roast Potatoes, Market Veg  
Yorkshire pudding & Red wine Sauce

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**Pan Fried Salmon**  
Herb Potato Puree,  
Mussel & White wine Butter Sauce

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**Grilled Chicken Breast**  
Spiced Parsnip Puree, Dauphinoise Potatoes  
Seasonal Vegetables, Mushroom Sauce

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**Moroccan Couscous**  
Roasted Vegetables, Chick Peas, Almonds

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**Home-made Crème Brulee**  
Orange Shortbread Biscuit, Sweet Meringue

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**White Chocolate Cheesecake**  
Mango & Strawberry Coulis  
Chocolate Crumbs

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**Lemon Meringue Pie**  
Lemon Sorbet, Berry Compote

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Coffee & Chocolate Mints

**Bon appétit**  
**£29.50 per for adult**  
**£14.25 for children under 12**