

Mothering Sunday Menu

Leek and Potato Soup

Rich and Creamy, topped with Croutons

Chicken Liver and Madeira Parfait

Festive Chutney and Toasted Baguette

King Scallop and King Prawn Risoli

King Scallops and King Prawns Pan Seared and presented around a Risoli Pasta Cooked in a Tarragon Cream with an Apple Puree

Free Range Duck Breast

Bacon, Spring Onion, Plum and Ginger Compote

Prawn Cocktail with a Twist

Fresh Prawns bound with Diced Apple and Cucumber in a Marie Rose Sauce on Crisp Leaves

Venison Medallions

Mushrooms, Bacon and Onions with a blueberry Dressing

Seafood Gratin

King Scallop, King Prawn, Crab and Cod Poached in a White Wine, Garlic and Mustard Cream topped with a Cheddar

Sautéed Stilton Mushrooms

On Baked Focaccia Bread

Roquefort and Grape Pannacotta

With a Homemade Tomato Chutney

XXXXXXXXXXXXXX

Roast Sirloin of Welsh Black Beef

Goose Fat Roast Potatoes, Yorkshire Pudding and Homemade Gravy

Roast Leg of Welsh Hill Lamb

Goose Fat Roast Potatoes, Homemade Gravy and Mint Sauce

Roast Loin of Woodland Pork

Crackling, Stuffing, Goose Fat Roast Potatoes, Apple Sauce and Homemade Gravy

Roast Chicken

Goose Fat Roast Potatoes, Stuffing, Pig in Blanket and Homemade Gravy

Pork Fillet

Dauphinois Potatoes with a Sherry, Onion and Mushroom Sauce

Cod Fillet

Topped with Homemade Ratatouille and Gratinated Cheddar on Creamy Mash with a Provençale Sauce

Lemon Sole Fillets

King Prawn, Garlic and Pesto Cream with Dauphinois Potato

Goats Cheese Potato and Red Onion Tart

Over Braised Red Cabbage and Spiced Apple with Roasted Tomato, Courgette and Basil Sauce

Mushroom, Spinach and Camembert Strudel

With a Rich Sherry, Mushroom and Onion Cream Sauce

Homemade Beef Stroganoff

Served with Creamy Mash

Home Beer Battered Cod

Served with Chips Peas and Salad

XXXXXXXXXXXXXX

Sticky Toffee Pudding

Toffee Sauce and Vanilla Ice Cream

Baileys Crème Brulee

With Homemade Chocolate Chip Cookies

Vanilla Pannacotta

With Strawberry and Champagne Compote

Apple and Raspberry Crumble

Served with Custard

Cream Tea Bread and Butter Pudding

Topped with Clotted Cream and Vanilla Ice Cream

Chocolate Brownie

With Vanilla Ice Cream and Orange Coulis

Goey Ginger Torte

Warmed and Served with Vanilla Ice Cream

Adult Price - Main Course @ £12.50 p.p. / 2 Courses @ £16.50 p.p. / 3 Courses @ £20.50 p.p.
Children Price - Main Course @ £7.95 p.c. / 2 Courses @ £11.95 p.c. / 3 Courses @ £15.95 p.c.