

Mother's day 2019

31.03.19

Adults 3 courses @ £25.95 Under 12's 3 courses @ £15.95

### To start

Home made soup of the day served with garlic ciabatta bread(v)

Antipasti salad, cured meats with fresh salad leaves, Bocconcini, sun dried tomatoes, olives and Italian dressing.

Homemade Smoked salmon pate with lemon and dill, served with toasted French baguette, salad leaves and chutney.

Fresh crayfish, prawn and avocado cocktail, served in a homemade Marie rose dressing on crunchy iceberg lettuce, lemon and brown bread.

Italian style poached egg in traditional tomato ragu with mozzarella cheese and toasted ciabatta (v)

Grilled bury black pudding with onion & potato rosti, soft poached egg, hollandaise sauce and crispy prosciutto

### Main course

Roasted sirloin of beef & Yorkshire pudding served with a pan roasted jus and seasonal vegetables including broccoli, carrot and swede crush, creamed leeks and parsnips.

Roasted Cheshire crown of turkey with pigs in blankets, pan roasted jus and seasonal vegetables including broccoli, creamed leeks, carrot and swede crush and parsnips

King prawn pasta, pan fried chillies and garlic tossed in linguini and a rich tomato sauce served with succulent king prawns and parmesan shavings.

Poached loin of cod served in a warming Thai green curry sauce with green beans, fresh chillies coriander leaves and steamed white rice.

Pan fried fillets of seabass with crushed new season potatoes, wilted spinach, fresh mussels and a white wine and parsley sauce.

Grilled asparagus and broad bean pasta served in a white wine, garlic and cream sauce with tomato concasse and parmesan shavings.

Oven roasted beetroot, goats cheese and walnut salad with fresh seasonal leaves, julienne of veg, cucumber ribbons, ciabatta croutons and a tangy French dressing

### Dessert

Cartmel sticky toffee apple crumble served warm with vanilla custard

Caramelised crème Brule simply served with fresh fruit and chocolate pencil

A selection of locally sourced backford belles jersey ice cream.

Caramel crunch cheese cake with salted caramel ice cream toffee sauce caramel pieces, raspberries and chocolate pencil.

Indulgent chocolate fudge cake served warm with fruits of the forest compote and vanilla ice cream

**Eton mess, crushed merengue, fresh strawberries mixed with fresh whipped cream**