

Mothers Day Lunch



SAMPLE MENU

Chefs cream of vegetable soup (1,7,9)

Bouchée of spring onion, mushroom & chicken in a rich white wine sauce (1,3,7,9)

King prawns coated in a crispy Japanese style crumb with a sweet chilli jam (1,2,3,7,10)

Chilled classic Caesar salad with warm smoked bacon, herb croutons & fresh parmesan shavings
(1,3,4,6,7,10)

Duck fois gras paté on a bed of mixed salad with crispy melba toast and country relish (1,3,7,10,12)

Prime roast striploin of Irish beef, carved on a red wine & thyme sauce with Yorkshire pudding
(1,3,6,7,12)

Baked fillet of hake, topped with a pesto crumb finished with a chive cream sauce (1,2,3,4,6,7,10,11,12)

Fillet of salmon cooked with lemon juice & dill finished with a white wine butter sauce (2,4,7,12)

Honey roasted loin of pork served with sage gravy & apple sauce (6,7,12)

Tagliatelle pasta cooked with stir-fry vegetables & wild mushrooms in a plum tomato & basil sauce
(1,6,8,9)

Warm apple and berry crumble
Served with sauce anglaise and vanilla ice cream (1,3,7)

Baileys crème Brulée
Served with homemade chocolate chip cookie and Jaffa cake ice cream (1,3,7,8)

Caramel Pavlova
Sprinkled with roasted hazelnuts served with sticky caramel sauce & toffee crunch ice cream (3,7,8)

Oreo Cheesecake
Served with Chantilly cream, drizzled with rich chocolate sauce and salted caramel ice cream (1,3,7,8)

Parfait; a rich cold dessert
Served with honeycomb, drizzled with a fudge sauce and Chantilly cream (3,7)

Freshly brewed tea or coffee

