

# MOTHERS DAY MENU

31ST MARCH 2019

## STARTERS

CREAM OF SPINACH & ASPARAGUS SOUP  
TOASTED CROUTONS

BEETROOT CURED SALMON GRAVLAX  
SEASONAL LEAVES, CELERIAC REMOULADE, HONEY LEMON & DILL DRESSING  
PULLED BRITISH PORK

SEASONAL LEAVES, CHAR-GRILLED PINEAPPLE, BARBECUE MAYONNAISE  
MELON PEARL & GRAPE COCKTAIL  
SERVED WITH CHAMPAGNE SORBET

## MAIN COURSE

ROAST ABERDEEN ANGUS RIB EYE OF BEEF  
HERBED YORKSHIRE PUDDING, ROAST POTATOES, SEASONAL VEGETABLES,  
THYME JUS

PAN ROASTED CHICKEN BREAST  
APRICOT & SAGE STUFFING, ROAST POTATO, SEASONAL VEGETABLES, CHEF'S  
PAN GRAVY

SPINACH & PARMESAN CRUSTED HAKE FILLET  
CREAMY CHIVE MASH, SEASONAL VEGETABLES, WHITE WINE & DILL CREAM  
SAUCE

ROAST DORSET LEG OF LAMB  
CREAMY CHIVE MASH, SEASONAL VEGETABLES, RED CURRANT JUS

BARLEY RISOTTO BAKE  
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## DESSERT

CARAMEL & APPLE CLAFOUTIS  
CREAMY VANILLA CUSTARD

BAKED CHOCOLATE CHEESECAKE  
MORELLO CHERRY COMPOTE

LEMON & PASSION FRUIT POSSET  
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FRESH FRUIT SALAD

VARIOUS ICE CREAM

CHEESE & BISCUITS

3 COURSES £26.95 PER PERSON