

# Mothers' Day Menu

Sunday 18th March 2012

This year we have launched 'Sharing Roasts' and what better way to celebrate a Mothers day treat. Two or more having the same roast will receive a sharing platter with all the trimmings.

Two course - £19.95 Three-course £24.95

Children's menu available for under 12's

## STARTERS

Leek & Potato soup with oven baked crusty bread (v)

Lemon turkey skewer with cranberry dipping sauce

Confit duck and potato hash, poached free range duck egg

Smoked salmon, cream cheese and dill roulade, candied lemon and chive salad

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## MAIN COURSES

Sharing Roasts are what Sundays are all about! They are prepared for two to share and come with thyme roasted potatoes, gravy, seasonal vegetables and of course Yorkshire puddings!

Sirloin of Cheshire BEEF

Hickory Smoked whole roast CHICKEN with lemon & thyme

Roast LOIN OF PORK stuffed with apricot and chestnut and crispy crackling

Seabass with sautéed new potatoes, wilted greens, parsley lemon butter

Salmon en crouete, fondant potatoes, steamed broccoli, hollandaise sauce

Parmesan gnocchi with broccoli, spinach, porcini in a creamy white wine sauce

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## DESSERTS

Lemon meringue tart

Chocolate chip brioche bread & butter pudding with Cheshire farm vanilla pod ice cream

Profiteroles filled with fresh chantilly cream drizzled with milk chocolate

Apple and rhubarb crumble, crème anglaise

£10 per head deposit is required upon booking

