

MOTHERING SUNDAY CELEBRATION

Leek, Potato and Stilton Soup

Stilton Crouton, Fresh Baked Bread

Homemade Chicken Liver and Brandy Pate

Red Onion Marmalade, Toasted Bread and Salad

Prawn Cocktail with a Twist

Fresh Prawns, Marie Rose Sauce bound with Apple and Cucumber over Mixed Leaves

Stilton and Garlic Mushroom

Served over baked Focaccia and Mixed Leaves

Seafood Gratin Thermidor

King Scallops, King Prawns, Crab and Cod, White Wine, Light Mustard Cream with Gratinated Cheese

Cider Battered Brie Parcels

with a Cranberry Mayonnaise and salad garnish

Creedy Carver Free Range Duck Breast

Bacon and Spring Onion Salad with a Plum Compote

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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, Goose Fat Roast Potatoes, Apple Sauce and Homemade Gravy

Roast Free Range Chicken Breast

Goose Fat Roast Potatoes and Homemade Gravy

Salmon Fillet

Herbed Crushed New Potatoes, Tarragon Hollandaise

Cod Mornay

Cod topped with Ratatouille, Spinach and Melted Cheese Sauce, Creamy Mash and a Tomato and Basil Coulis

Camembert, Mushroom and Asparagus Strudel

Creamed Leeks and a Tomato and Basil Coulis

Goats Cheese Potato and Red Onion Tart

Creamed Leeks and a Rich Tomato, Courgette, Red Pepper and Basil Sauce

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Treacle Tart

Served with Vanilla Ice Cream

Sticky Toffee Pudding

Butterscotch Sauce and Vanilla Ice Cream

Chocolate Fudge Cake

Served with Vanilla Ice Cream and Chantilly

Strawberry Crème Brulee

Chocolate Chip Cookies

Apple and Raspberry Crumble

Served with Custard

Cream Tea Scone and Butter Pudding

Topped with Clotted Cream and a scoop of Vanilla Ice Cream

A Selection of Just Rachel Ice Creams

Choose 3 Scoops from

Vanilla, Chocolate, Strawberry, Honeycomb, Salted Caramel and Damson and Sloe Gin

2 Course £16.95

3 Course £21.95