

MOTHERING SUNDAY LUNCH MENU

MARCH 18th 2012

SERVED FROM 12.00 - 19.00

LARGE PRAWNS Butter-fried and coated in breadcrumbs deep-fried and served with spicy garlic mayonnaise

CHICKEN LIVER PATE Melba toast, pickles and salad

MUSHROOMS FANTASIA Mushrooms sautéed with shallots, garlic, wine and cream with garlic toast

PENNE ALL'AMATRICIANA Tubes of pasta with bacon, onions and chilli in tomato sauce

CHICKEN AND LEEK SOUP fresh bread

FRESH MUSSELS Steamed in wine and lemon, seasoned with fresh parsley, finished in a creamy tomato sauce

ROAST SIRLOIN OF BEEF Carved from the oven, served with Yorkshire pudding and red wine gravy

ROAST LEG OF LAMB Seasoned with garlic and rosemary set on a rich gravy

PORK LOIN STEAK with confit of apple, fresh sage and onions with cider sauce

CHICKEN BREAST Strips sautéed with onions and mushrooms in a cream and wine sauce served with rice

FRESH SEABASS FILLET Grilled in olive oil and presented on a creamy saffron sauce

VEGETABLE RISOTTO A vegetable and nut risotto flavoured with wine and Parmesan cheese

ALL SERVED WITH FRESH VEGETABLES AND POTATOES

SWEETS

A choice from the sweet menu

(Cheese and biscuits 1.50 extra)

19.95

Children under 12 10.00