

# MOTHERING SUNDAY

## Starters

### **Leek Potato & Stilton Soup**

*Served with Warm foccacia*

### **Chicken Liver & Madeira Pate**

*Toasted Sourdough & Red Onion  
Marmalade*

### **King Scallops & Prawns**

*Bacon, Black Pudding, Dijon Cream*

### **Smoked Salmon Parcel**

*Filled with Prawns & Cucumber,  
Marie Rose Sauce*

### **Seafood Gratin**

*Fish In White Wine Herbed Cream  
topped with Parmesan*

### **Venison Medallions**

*Bacon & Onion Fricasse, Blueberry Sauce*

### **Cider Brie Parcels**

*Salad & Cranberry Mayonnaise*

### **Sauteed Garlic Mushrooms**

*Cream garlic Sauce, Toasted Focaccia*

## Main

### **Roast Sirloin of Beef**

### **Roast leg of Lamb**

### **Roast Chicken**

*Roast Dishes Served with Traditional Accompaniments, Yorkshire Pudding, Homemade Gravy and Vegetables*

### **Seabass Fillet**

*Dauphinois, Pesto & Sundried  
Tomato Cream*

### **Salmon Fillet**

*Dauphinois & Florentine Sauce*

### **Cider Battered Cod**

*Chips, Peas, Salad & Tartar Sauce*

### **Duck Breast**

*Dauphinois Potato, Red Cabbage, Port Sauce*

### **Oven Roasted Pork Belly**

*Potato Rosti, Apple & Calvados Sauce*

### **Blue Bowl Burger**

*Cheddar, Bacon, Onion Rings,  
Red Onion Mayo, Chips & Slaw*

### **Steak & Stilton Pie**

*Chips, Mash or Dauphinois*

### **Hunters Burger**

*Breaded Chicken, Bacon, Cheddar,  
BBQ, Onion Rings, Relish & Chips*

### **Parsnip & Mushroom Nut Roast**

*Dauphinois Potato, Sherry &  
Mushroom Cream*

### **Beetroot Wellington**

*Tomato & Basil Ratatouille Sauce*

## Dessert

### **Toffee Fudge Cheesecake**

*Served with honeycomb Ice Cream*

### **Chocolate Brownie**

*Salted Caramel Ice Cream*

### **Bakewell Tart**

*Salted Caramel Ice Cream*

### **Apple & Raspberry Crumble**

*Served with Custard*

### **Selection of Chefs Ice Creams**

*Vanilla, Chocolate, Honeycomb &  
Caramel*

1 Course @ £18,95 - 2 Courses @ £24.95 - 3 Courses @ £30.95