



# Mother's Day

## 3 COURSES £15.95

### **STARTERS**

#### ***Chef's Homemade Soup of the Day (V)***

Made with the finest ingredients served with fresh bread

#### ***Smooth Chicken Liver Parfait***

Served with red onion marmalade and crusty bread

#### ***Warm Salad of Black Pudding, Bacon and Chicken***

Tossed in a honey mustard dressing with garlic croutons

#### ***Roast Mushrooms Cooked In A Port and Stilton Sauce (V)***

Served in a savoury tart case with petit salad

#### ***Garlic Mussels on Toast***

Mussel meat cooked in a white wine, garlic cream sauce served on garlic bread topped with crisp roquette

### **MAIN COURSES**

All main courses served as complete dishes

#### ***Traditional Roast Beef***

Served with roast potatoes, Yorkshire pudding, carrots & beans and a red wine gravy

#### ***Roast Belly of Pork***

Served with an apple and thyme mash, glazed greens and cider and mustard sauce

#### ***Mixed Seafood***

Cooked in a white wine, tomato & basil sauce served on penne pasta with shaved Parmesan

#### ***Char Grilled Breast of Chicken***

Served on marinated vegetables, sauté new potatoes and glazed with mozzarella cheese

#### ***Mixed Vegetable Curry (V)***

Served with saffron rice, mango salsa and mini poppadom

### **DESSERTS**

#### ***Homemade Banoffee Tart***

Served with bailey's anglaise and chocolate sauce.

#### ***Wild Berry and Vanilla Crème Brulee***

Served with cinnamon shortbread

#### ***Hot Chocolate Pudding***

Served with chocolate ice-cream

#### ***Selection of Dairy Ice-Creams***

Served in a toffee basket with whipped cream and fruit sauce

#### ***Baked Vanilla Cheesecake***

Served with a strawberry and rosemary compote

#### ***Le Frog Cheese Platter***

With mixed leaves, biscuits, red onion marmalade and grapes