MOTHERS DAY

Sunday 31st March Bookings 12pm 2.45pm 5.30pm

Three Courses £25 per person (under twelve's £14)

To Start

Cream of Tomato, Roasted Red Pepper & Basil Soup, home baked Mini Loaf

Salmon Pate, Tartar Cream, Smoked Scottish salmon, Atlantic Prawn & Marie Rose Sauce,
Toasted Herb Ciabatta

Goats Cheese two ways, Croquette & Creamed Goats Cheese, Homemade Beetroot Ketchup, Roasted Walnuts, Rocket Salad

Coronation Chicken Terrine, Fresh Mango Salad, Curried Fried Onions, Toasted Bloomer Bread

Main Course

Slow roasted Brisket of Derbyshire Beef with Yorkshire pudding

Roast Derbyshire Leg of Lamb with Yorkshire Pudding

All the above served with Seasonal Vegetables and Roast Potatoes

Pan Roasted Halibut Fillet, Vanilla Carrot Purée, Bacon and Celery Vinaigrette, Buttered New Potatoes, Seasonal Vegetables

Spinach & Cream Cheese Stuffed Chicken Breast Wrapped in Parma Ham, Roasted Garlic Mashed Potatoes, Parsley Cream Sauce, Seasonal Vegetables

Aubergine, Courgette & Mozzarella stack, Dressed Rocket, Sweet and Sour Peppers, Tomato Tapenade Bread,

Homemade Desserts

Luxury Brioche Bread and Butter pudding with Cinnamon Ice Cream

Mixed Summer Berries Eton Mess

White Chocolate and Stem Ginger Cheesecake served with fresh Double Cream

Date and Walnut Sticky toffee pudding with fresh Whipped Cream