



## **Mothering Sunday**

**14 March 2010**

Pre-selecting your menu by Wednesday 10 March ensures your preferred choices

### **STARTERS**

**Tian of Salmon, Mackerel & Trout**

**Terrine of Ham & Foie Gras**

toasted Cheddar & bacon brioche

**French Onion Soup (V)**

Gruyère croûton

**Smoked Duck Breast on Potato & Hazelnut Salad**

raspberry vinaigrette

### **MAIN COURSES**

**Roasted Sirloin of English Beef**

homemade Yorkshire pudding

**Ballottine of Chicken**

pork & sage farce

(the above are served with roast potatoes & medley of vegetables)

**Open Mediterranean Vegetable Lasagne (V)**

tomato & Mozzarella salad

**Seabass Fillet with Soy & Ginger Vegetables**

egg noodles & spring onion salad

### **SWEETS**

**Chocolate & Orange Nemesis**

honeycomb foam

**Black Forest Gâteau**

Farmer Gosden's Jersey black cherry ice cream

**Bakewell Tart**

homemade amaretto ice cream

**Tropical Fruit Pavlova**

**Adults: £23.95**

**Children 5 to 12: £15.95**

**2 Seatings are offered 12noon – 12.45 or 3.00 – 3.45**

A discretionary 10% service charge will be added to the bill. This is distributed to **all** staff that have assisted in providing you and your guests with service  
Booking deposit of £10.00 per person