



*The Tuns
at
Staple House*

Mother's Day Menu 2012

Starters

- Spiced duck Confit on mixed leaves served sweet chilli dressing*
Chicken liver and cointreau pate served with toasted flat bread and spiced apple compote
Salmon and chive fishcakes on mixed leaves with a mango, red onion and dill dressing
Prawn and Crab Cocktail with classic Marie rose sauce and Melba toast
Roasted plum tomato soup Served with Locally Baked Bread (Veg)

Mains

- Roast Fore rib of Beef Served with Yorkshire pudding and potatoes roasted in goose fat*
Pan fried fillet of cod served on crushed new potatoes with a dill and lemon cream sauce
Slow roasted belly of pork on grain mustard mash with crackling and bramley apple sauce
Breast of chicken served with thyme and onion stuffing and potatoes roasted in goose fat
Blue cheese and herb bread pudding with charred fennel and toasted pine nuts (Veg)

Desserts

- upside-down vanilla crème Brulee served with chocolate chip shortbread*
Double chocolate cheesecake with raspberry coulis
Apple and sultana bread and butter pudding
Classic sherry trifle
Selection of Cheeses with Biscuits

Two Course £18.50

Three Course £24.00

Minimum Cover Charge £16.00

"HAVE A GREAT DAY MOTHER"