



## *Mothers Day Menu 2010*

### *Starters*

*Rustic Pork and Gammon Terrine, Served with Olive Bread*  
*Homemade Soup of the Day Served with Locally Baked Bread*  
*Smoked Chicken, Avocado and Rocket Salad*  
*Prawn and Crab Cocktail on a Bed of Mixed Leaves*

### *Mains*

*Roast Fore rib of Beef, Seasoned with Black Pepper and English Mustard*  
*Served with Homemade Yorkshire Pudding*

*Ballotine of Chicken with a Tarragon and Mushroom Stuffing*  
*Roast Loin of Pork with Bramley Apple Sauce and Crackling*

*All Served with Roast Potatoes cooked in Goose Fat and a Stock Gravy and Seasonal Vegetables*

*Herb Crusted Cod Fillet with Mash and Homemade Tomato Sauce*  
*Penne Pasta with Black Olives, Sun Dried Tomatoes and Rocket Salad (VEG)*

### *Desserts*

*Passion Fruit Crème Brulee with Shortbread*  
*Dark Chocolate Cheesecake with Grand Marnier Syrup*  
*Steamed Syrup Sponge with Butterscotch Sauce*  
*Selection of Cheeses with Biscuits*

*Two Course £18.50*

*Three Course £24.00*

*Minimum Cover Charge £16.00*

*“HAVE A GREAT DAY MUMMY”*