

# Mothers Day Menu

SUNDAY 18<sup>TH</sup> MARCH 2012

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## STARTERS

- Roast Tomato Soup with a Tomato Pesto and Parmesan Croutons (v)
- Duo of Galia and Cantaloupe Melon with Poached Strawberry and Raspberry Sorbet (v)
- Dublin Bay Prawn Cocktail with Shredded Iceberg and Rocket Salad, Marie Rose Sauce, and Brown Bread and Butter
- Homemade Chicken Liver Pate with Toasted Brioche and a Spiced Red Onion Marmalade

## MAIN COURSES

- Roasted Topside of Beef with Yorkshire Pudding
- Roasted Leg of Lamb infused with Rosemary and Thyme
- Roast Breast of Turkey with Cranberry, Sage and Onion Stuffing, and Chipolata Sausage
- Pan Fried Fillet of Rainbow Trout with a Lemon and Dill Beurre Blanc
- Linguini with Asparagus and Baby Leeks in a White Wine Cream Sauce (v)

*All served with Roast Potatoes, Seasonal Purple Sprouting Broccoli, Creamed Leeks and a Panache of Vegetables*

## DESSERTS

- A Selection of Ice Creams
- Rhubarb and Raspberry Trifle topped with Cream and Chocolate Shavings
- Chocolate Mousse with Oranges and Grand Marnier Cream
- Apple Crumble with Custard
- A Selection of Cheeses served with Biscuits, Grapes and Celery

TWO COURSE LUNCH @ £16.50 / THREE COURSE LUNCH @ £19.50 / COFFEE @ £1.50