

MOTHERS DAY 2009

Luncheon

ROASTED TOMATO AND BASIL SOUP
topped with crispy croutons

CLASSIC PRAWN COCKTAIL
with crispy lettuce and succulent prawns coated in a Marie rose sauce

CLASSIC CHICKEN CEASAR SALAD

ROAST CORN FED CHICKEN
with roasted vegetables sweet mash and a thyme jus

CHAR GRILLED PORK CUTTLET
served with caramelized apple and a sage jus

STEAMED SALMON SUPREME
on a bed of crushed new potatoes with green beans and a lobster cream sauce

STUFFED AUBERGINE (v)
Ratatouille, spiced tomato sauce and rocket

HOMEMADE RASPBERRY TRIFLE
coated with nibbed almonds

BREAD & BUTTER PUDDING
glazed with English Custard

BANANA CRÈME BRULEE
served with a all butter shortbread biscuit

ENGLISH CHEESE PLATE
Fresh Celery, grapes & biscuits

£19.95 per person
Children Under 12 yrs £9.95 pp

Sunday 22nd March 2009