

# **Mothering Sunday Luncheon Menu**

**Sunday 11th March 2018**

***V Open Lasagne of Roasted Squash & Wild Mushrooms***  
*Finished with a delicate sage butter*

***Traditional Prawn Marie Rose Cocktail***  
*Served with buttered brown bread*

***Royal Game & Herb Terrine***  
*Served with melba toast, cornichons and Lyth Valley damson chutney*

***V Oodles of Noodles Minestrone Soup***  
*Served with a Parmesan cheese straw*



***Honey-glazed Loin of Roasted Cumbrian Pork***  
*Carved on to a fresh herb & chestnut forcemeat with caramelised apples and a rich pan gravy*

***Roast Rib Eye of Beef***  
*Set on a plinth of horseradish mash and served with Yorkshire pudding, and a red wine gravy*

***Fillet of Tay Salmon***  
*Served on a round of parsley mash with a prawn & pink peppercorn sauce*

***V Moroccan Winter Vegetable, Chickpea & Apricot Tagine***  
*Accompanied by delicately spiced cous cous and coriander, garlic yoghurt*

## **Vegetable Accompaniments**

Roast potatoes, broccoli, honeyed parsnips & carrots



***Turkish Delight Panna Cotta Platter***  
*Served with baklava, Turkish delight pieces and pistachio ice cream*

***Sticky Date & Toffee Pudding***  
*Swirled with caramel sauce and lashings of cream*

***Chocolate & Tiramisu Parfait***  
*Served with white chocolate ice cream and dark chocolate shavings*

***A Citrus Dream***  
*Lemon meringue tart, lime & tequila shot with limoncello ice cream*



***Filter Coffee or Tea with Chocolates, served at your table or in the Lounge***

**£21.00 per person**