

# Mothering Sunday - March 18<sup>th</sup> 2012

## The Menu

### Starters...

#### **French Onion Soup**

*With a parmesan croûte*

*or*

#### **Crispy Duck Salad**

*With watercress and hoi sin dressing*

*or*

#### **Smoked Ham Terrine**

*With baby leeks, caper and mustard dressing*

*or*

**Spring Salad of Globe Artichoke, Broad Beans and Garden Peas,**  
*soft boiled quail egg and anchovy dressing*

*or*

**Seasonal Fruits with Passion Fruit and Mango Glaze**

### Main courses...

#### **Roasted Sirloin of Welsh Celtic Pride Beef**

*With Yorkshire pudding and red wine gravy*

*or*

#### **Leg of Gloucestershire Old Spot Pork**

*With apple sauce and crackling*

*or*

#### **Poached and Roasted Breast of Free Range Chicken**

*Stuffed with mushrooms and fresh herbs with wild mushroom and tarragon sauce*

*or*

#### **Roasted Leg of Welsh Lamb**

*Studded with garlic and rosemary, with new potatoes and mint gravy*

*or*

#### **Cod Fillet wrapped in Pancetta**

*With saffron and surf clam tagliatelle pasta*

*or*

#### **Ravioli of Mediterranean Vegetables**

*With tomato sauce and char-grilled bruschetta*

*~ All served with fresh vegetables of the day ~*

### Desserts...

*Chef's selection of homemade puddings and sweets*

*Three courses £29.95 per person, £14.95 for children under 12*

