

Mothers Day Lunch 2010

To Start

Parsnip and Vanilla Soup

Brochette of King Prawns served with Garlic Mayo and Pickled Cucumber Salad

Spiced Chicken Samosa accompanied by Fresh Mango Chutney

Mains

Roast Rib of Beef accompanied by Honey Roast Parsnips, Yorkshire Pudding and Rich Pan Gravy

Char –Grilled Chicken Breast rested on Sweet Potato Puree accompanied by Asparagus Spears and Peppercorn Jus

Fillet of Salmon grilled with Lemon and Caper Butter garnished with a warm Salad of New Potatoes and Roasted Red Onions

Creamy Risotto of Beetroot and Chive garnished with Vulscombe Goats Cheese Dumplings and Lemon Oil

Desserts

Creamy Vanilla Cheesecake rested on Biscuit Crumbs, Dressed with Blueberry Compote

Warm Date Pudding served with Brandy infused Toffee Sauce and Local Clotted Cream

A Selection of Local Cheese's served with a Traditional Garnish and Mixed Wafers

2 course £14.00

3 course £17.95