



CAFE · BAR · FOOD · ROOMS

## MOTHERING SUNDAY

11th March 2018

### MENU

#### STARTERS

Homemade soup of the day  
with croutons. Fresh bread and butter

Classic prawn cocktail  
with homemade marie rose sauce on leaf salad with fresh bread and butter

Oven baked button mushrooms  
in a bacon, garlic stilton creamy sauce. Topped with parmesan and panko crust. Served with dipping bread

Honey, soy and lemon marinated chicken skewers  
served with a carrot ribbon rocket and watercress salad. Mint yoghurt dressing

#### MAIN COURSE

Roast Shropshire sirloin of beef  
with Yorkshire pudding and a rich beef gravy

Scottish Salmon Poached in pinot grigio  
with chargrilled asparagus. Topped with chervil and hollandaise

Roast Shropshire chicken  
with Bread Sauce, chipolatas and Chicken gravy

Wild mushroom frittata  
topped with lemon and pepper chargrilled asparagus. Finished with a poached duck egg

*All served with seasonal vegetables and roast potatoes*

#### DESSERTS

Bread and butter pudding - with custard or cream

Apple and vanilla crumble - with custard or cream

Passonfruit and Passoa Liquor parfait - With a walnut crumb

Chocolate Brownie - with chocolate sauce and vanilla ice cream

£21.95 per person