

# Mothers Day Carvery in the Ballrooms

## Sittings at 12pm & 3pm

### **Duo of Melon**

*Garnished with an Array of Fruits and a Passion Fruit Syrup*

### **Mushroom Madeira**

*Button Mushrooms cooked in Cream with Garlic,  
Madeira Wine and Herbs served in a Bread Crouton*

### **Yorkshire Pudding**

*Coated in a Thick Onion Gravy*

### **Prawns Malinda**

*Prawns, Apples, Melon and Celery, Bound in a Marie Rose Sauce,  
Served with a House Salad Garnish*

### **Tomato & Basil Soup**

*Served with a Bread Roll and Butter*

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### **Roast Rib of Beef**

### **Sugar Baked Gammon**

### **Roast Loin of Pork**

### **Roast Local Turkey**

*All Served from the Carvery Unit with  
Traditional Accompaniments and Yorkshire Puddings*

### **Goats Cheese Tartlet**

*Drizzled with a Balsamic and Pesto reduction*

### **Supreme of Salmon**

*Placed upon Pak Choi, Coated in a White Wine Cream Sauce  
enhanced with Pernod & Tarragon*

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### **Sticky Toffee Pudding**

*Served with Lashings of Custard and a Toffee Sauce*

### **Sherry Trifle**

*Topped with Fresh Cream and Chocolate Shavings*

### **Strawberry Cheesecake**

*Served with Chantilly Cream and a Fruit Coulis*

### **Chocolate Dipped Profiteroles**

*Served with Cream and a Chocolate Sauce*

**£19.95 per Adult & £13.95 per Child**

