

## Mothers Day in the Oak and Rose Room

### **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

### **Chicken Liver Terrine**

Served upon a Mixed Salad with a Cumberland Sauce,  
Brioche Bread and Sweet Onion Chutney

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### **Tomato & Basil Soup**

Served with a Bread Roll & Butter

Or

### **Orange Sorbet**

Served with a Fruit Coulis

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### **Roast Sirloin of Beef**

Served with Yorkshire Pudding and Horseradish Sauce

### **Sugar Baked Bacon Loin**

Sliced upon Apple Mash and Topped with a Chasseur Sauce

### **Slow Roast Shoulder of Lamb**

Nestled upon Minted Mashed Potatoes, with Caramelised Onions and a  
Red Wine and Mint Jus

### **Supreme of Salmon**

Placed upon Herb Mashed Potatoes,  
coated in a White Wine sauce, With Lettuce and Prawns

### **Goats Cheese Tartlet**

Drizzled with a Balsamic and Pesto reduction

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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

### **Cheese and Biscuits**

With Assorted Biscuits and Home-made Chutney

**£25.95 per Adult & £14.95 per Child**

