



Mothering Sunday 14th March 2010 12pm – 7pm

Chef & His Team Invites You & Your Mother on Mother's Day to Enjoy a 3 Course Lunch Filled with Seasonal Delights. Let Us Pamper Your Mother On This Special Occasion.

STARTERS

Caldo Verde Soup (Chouriço Optional)

Cesar Salad

Roasted Tomato, Onion and Goats Cheese Tart with Herb Oil

Baked Field Mushrooms filled with Sautéed Asparagus, Welsh Rarebit top, Oven Roasted Tomato, Rocket & Balsamic

Chicken Liver Parfait with Chutney & Toasted Bread

Fresh Melon & Fruits with Raspberry Sorbet

MAIN COURSE

Roast Rib Eye of Beef, Horseradish Yorkshire Pudding with Selection of Seasonal Vegetables, Roasties

Roast Leg of Lancashire Lamb, Minted Yorkshire Pudding, Selection of Seasonal Vegetables, Roasties

What did the Fish Market Bring Us Today!

Rustic Ratatouille with New Seasoned Buttered Potatoes

Roasted Red Pepper with Garlic Mushroom Risotto

PUDDINGS

Rum & Raisin Bread & Butter Pudding with Custard

Creme Brule with Shortbread

Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream

Chocolate Fudge Cake with Chocolate Sauce & Chocolate Ice Cream

Adult 3 Courses £16.95 per Person



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CHILDREN'S MENU (11 years and under)

STARTERS

Caldo Verde Soup (Chouriço Optional)

Cesar Salad

Chicken Liver Parfait with Chutney & Toasted Bread

Fresh Melon & Fruits with Raspberry Sorbet

MAIN COURSE

Roast Rib Eye of Beef, Yorkshire Pudding with Selection of Seasonal Vegetables, Roasties

Roast Leg of Lancashire Lamb, Yorkshire Pudding, Selection of Seasonal Vegetables, Roasties

Roast chicken, Selection of Seasonal Vegetables, Roasties

Penne with Creamy Tomato Sauce

DESSERTS

Ice Cream & Wafers

Decorate Your Cake

Chocolate Fudge Cake.

£7.50 Children 11 years and under