

## *Mother's Day 2012*

*3 Courses meal and Coffee £29.50*

### *Starters*

*Cream of Cauliflower Soup with Cheshire Cheese fritters*

*Smooth Chicken Liver Parfait, homemade Orange Marmalade and  
Toasted Brioche*

*Smoked Haddock and Salmon Fishcake with a Dill Butter Sauce, Pea  
shoots salad*

*Warm English brie with a poached pear and watercress salad*

*Pearls of cantaloupe melon set in champagne jelly with a mixed berry  
sorbet and coulis*

### *Main Courses*

*English roast Sirloin of beef, Yorkshire pudding, thyme jus, roast and  
gratin potatoes*

*Roast leg of local spring lamb, rosemary sauce, mint jelly, roast and  
gratin potatoes*

*Roasted Goosenagh chicken breast filled with a cheese and broccoli  
mousse, pancetta croquettes, tarragon white wine sauce*

*Baked brill supreme on creamed leeks and dill gnocchi's with a prawn  
sauce*

*Wild Mushroom, Spring Onion and baby spinach roulade with a warm  
new potato and leek salad*

*All above dishes are served with seasonal mixed vegetables*

### *Desserts*

*White and dark chocolate terrine with mixed berries in a brandy snap  
basket*

*Crème Brulee with a lemon short bread biscuit*

*Rhubarb crumble with sauce Anglaise*

*Vanilla baked cheesecake with honey comb ice-cream*

*Selection of English cheeses with homemade fruit chutney and fruit  
loaf*