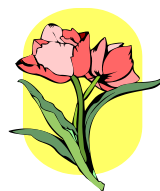


# **MOTHERING SUNDAY LUNCH MENU**



*Prawn and poached salmon nicoise salad, finished with Marie rose sauce and garden salad.*

*Smoked chicken and Parma ham tian, served with parsley and Parmesan dressing and homemade walnut bread.*

*Field mushrooms, topped with red onion marmalade and Ribblesdale goats cheese, finished with balsamic dressing.*

*Roast vegetable soup, served with herb croutons.*

*Duo of seasonal melon, topped with mango sorbet and fruit coulis.*

*Yorkshire gammon terrine, served with spiced apple and pear chutney, finished with homemade brioche.*

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*Roast sirloin of Yorkshire beef, served with traditional Yorkshire pudding and red onion gravy.*

*Herb crusted seabass, place on a bed of fennel puree, finished with a prawn bisque sauce.*

*Roast leg or Yorkshire lamb, served with apricot and sausage stuffing and finished with a minted cranberry jus.*

*Wild mushroom, asparagus tart, topped with smoked cheese and finished with garden salad.*

*Roast loin of English pork, served with apple compote and cider sauce.*

*Corn fed chicken breast wrapped in Parma ham, finished with a tarragon and wild mushroom sauce.*

***(Served with market fresh vegetables & potatoes)***

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*Vanilla cheesecake, topped with exotic fruit compote and coconut ice cream.*

*Sticky toffee pudding, served with toffee sauce and honey comb ice cream*

*Orange and brandy chocolate torte, served with Chantilly cream and Anglaise sauce.*

*Baked egg custard tart, served with caramel sauce and vanilla bean ice cream.*

*Traditional Lemon posset, topped with black berry compote and homemade short bread biscuit.*

*Yorkshire cheese selection, grapes, celery, savoury biscuits and chutney*

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*Fresh ground coffee and mints*

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***SUNDAY 18<sup>th</sup> MARCH 2012***  
***£29.00 per person includes VAT***

*Please note that some of the dishes on our menu may contain nuts*

