

# Mothers Day Menu - 30th March

## LEEK & POTATO SOUP

*chive crème fraiche, sourdough croutons*

## WELSH GOAT'S CHEESE

*Welsh Goat's Cheese Panna Cotta*

*Roasted Beetroot, Candied Walnuts, Red Wine Dressing*

## CHICKEN LIVER & BRANDY PARFAIT

*spiced plum chutney, toasted brioche*

## SMOKED SALMON, DILL & CREAM CHEESE ROULADE

*Sweet Pickle Cucumber, Toasted Sourdough*



## TRADITIONAL SLOW ROAST WELSH BEEF

## ROSEMARY & GARLIC SLOW COOKED SHOULDER OF LAMB

## CRISP SKINNED CHICKEN SUPREME

*Served as a Roast or with Creamed Potatoes & Mushroom Cream Sauce*

## LEEK & POTATO HOMINY PIE

*Leek, white wine and mild wholegrain mustard Sauce*

*All the roasts above are served with  
a selection of seasonal vegetables, roasted potatoes, meat gravy & Yorkshire pudding.*

## PAN FRIED BONELESS COD FILLET

*Samphire, Mussels, Lobster Bisque*



## PETERSTONE COURT TRIFLE

*Rhubarb & ginger trifle, ginger snap, whipped fresh cream*

## BELGIAN CHOCOLATE DELICE

*Swiss Meringue, Chocolate Cigar, Cointreau Oranges*

## STICKY TOFFEE PUDDING

*Butterscotch sauce, clotted cream*

## SUGAR GLAZED LEMON TART

*Lemon Curd, Raspberry Sorbet*



2 course £34.95 | 3 course £39.95 | Under 12'S – 2 course £21.00

Price includes – Professional Family Picture by Beth J Photography.