

Mother's Day

Sunday 3rd April 2011

MENU

Starters:

Cream of Cauliflower Soup with a Blue Cheese Fritter
Field Mushroom and White Onion Tart with Balsamic Reduction and Aged
Parmesan
Brixham Crab and Coldwater Prawns in a Ginger Mayonnaise with Toast
Local Pork Rilette wrapped in Savoy Cabbage studded with Black Pudding
and served with Pickled Vegetables

Mains:

Cornfed Chicken Breast Stuffed with Sundried Tomato and Basil Mousse,
creamed Spring Greens and Sauteed Potatoes
English Sirloin of Beef with Yorkshire Pudding and Red Wine Sauce
Local Roast Pork with Homemade Stuffing, Crackling and Apple Sauce
Penshurst Lamb studded with Rosemary and Garlic
Lemon Scented Seabream served with Sweet Cherry Tomato and
Butterbean Ragout
Venison and Button Onion Pie, Horseradish Potato Puree and
Tenderstem Broccoli
Crisp Filo Parcel filled with Feta Cheese and Baby Spinach on a Roast Garlic
and Warm Lentil Salad

Desserts:

Trio of Bananas - Warm Banana Pudding, Banana Jam and
Banana Ice Cream
Deep filled Bramley Apple Pie, Homemade Custard and Cherry Ice-Cream
White Chocolate Mousse, Mint Pesto and Lemon Honeycomb
Orange Cheesecake
Selection of Cheese, Homemade Piccalilli and Crackers

£27.50 per person



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