

# "Mums The Word"

## Mothers Day Menu

Sunday 14<sup>th</sup> March

### To Start

#### *Pea & Ham soup*

A traditional blended pea soup with pieces of diced ham served with crusty bread.

#### *Leek & potato soup 'V'*

A hearty vegetable soup blended with cream, served with home baked bread & butter

#### *Home made chicken liver pate*

A beautifully smooth pate cooked with brandy, served with slices of toast & our own red onion chutney

#### *Tuna fishcakes*

Line caught tuna infused with chilli, bound together with potatoes, coriander & freshly squeezed lemons, served with a sweet chilli dip.

#### *Cheddar, apple & bacon tartlet*

A mature cheddar cheese with diced Cox's apples & lardons of smoked bacon in a crisp short crust tart, dressed with an onion chutney.

#### *Creamy garlic mushrooms 'V'*

Oyster mushrooms sautéed in garlic & white wine, finished with chopped parsley, served on a slice of toasted French stick.

#### *Crompton's prawn cocktail*

Freshest prawns, suspended in a classic Marie Rose sauce with baby gem lettuce & tomato concasse dusted with paprika

#### *Bacon & black pudding tartlet*

Locally sourced black pudding with smoked bacon lardons in a light pastry casing, topped with a soft poached egg & our own brown sauce

## For Main

### *Roasted Topside*

Succulent prime topside of beef slowly roasted with crisp roast potatoes & home made Yorkshire pudding covered with our own rich red wine & rosemary gravy

### *6 oz fillet steak duo*

Two 3<sup>oz</sup> medallions of fillet steak cooked to your liking with a whole grain mustard sauce & a red wine jus.

### *Grilled salmon*

Grilled fillet of salmon sat on a bed of garlic wilted spinach finished with a Hollandaise sauce

### *Chicken breast*

French trimmed breast of chicken stuffed with sundried tomatoes, olives and Greek feta cheese, lightly poached, with a balsamic reduction.

### *Cod, kale & onion stew*

Fillet of cod sat above a stew of sautéed onions, new potatoes & fresh curly kale in light broth.

### *Camembert & roasted red pepper tart 'V'*

Individual creamy French camembert tart with roasted red peppers, sundried tomatoes & basil garnished with fresh rocket

### *Ariabatta pasta 'V'*

Penne pasta in a lightly spiced Mediterranean vegetable base with an herbed infused tomato sauce

### *10 oz Gammon*

Succulent 10oz gammon steak sat on a bed of garlic creamed Savoy cabbage

## To finish

### *Home made apple crumble*

Slowly stewed apples topped with a crunchy crumble & served with home made custard

### *Chocolate fudge*

Deep & rich chocolate sponge cake covered in a cocoa laced fudge coating, served with ice cream

### *Cheesecake of the day*

A light biscuit crumb base topped with a deep filling of the day

### *Brandy & raspberry mousse*

A light brandy infused mousse with fresh raspberries & homemade coulis.

### *Crompton's sticky toffee pudding*

A traditional rich home made date pudding served hot & smothered with hot toffee sauce & custard

### *Bread & butter pudding*

A traditional dessert of sliced bread layered with sultanas & set in a rich egg custard

### *Ice cream*

A selection of premium flavoured ice cream

### *Waterside cheese & biscuits*

A selection of the finest cheese, served with a homemade chutney & a selection of biscuits.

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### *Coffee or tea to conclude*

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2 course dinner	£17.50
3 course dinner	£20.00
4 course dinner	£21.50