



MOTHER'S DAY LUNCH

SUNDAY 14TH MARCH 2010

12 NOON TO 3.30 PM

CREAM OF ASPARAGUS SOUP

COMBINATION OF BUTTON & WILD MUSHROOMS
braised in garlic cream & ginger and topped with pastry

PARMA HAM, TIGER PRAWNS & GRAPE
served atop mixed leaves and drizzled with a lime & chilli dressing

LAYERED TIMBALE OF SORBET
surrounded by Parisien of melon and fresh raspberries

ROAST SIRLOIN OF BORDERS BEEF
served with Yorkshire pudding and pan gravy made from the joint

BREAST OF CHICKEN FILLED WITH AWARD-WINNING HAGGIS
wrapped in bacon, oven roasted and served
with a whisky & mushroom sauce

FILLET OF SALMON BAKED WITH APPLE AND BASIL
set on a lemon zested white wine sauce

GATEAU OF CHILLI & HERB POLENTA
with aubergine & sliced beef tomato, topped with Dolcelatte cheese

STICKY TOFFEE PUDDING

INDIVIDUAL RASPBERRY SHORTCAKE

HOMEMADE PAVLOVA
whipped cream and fresh fruits

ICE CREAMS & SORBETS

2 courses £15.50 per person

3 courses £18.50 per person

Healthy childrens menu available

