



Mother's Day Lunch Sunday 26th March 2017



2 Courses £22.50 3 Courses £28.00 Children 10 and under £10, 2 courses

ALL LADIES WILL RECEIVE A SUPER GIFT, WITH OUR LOVE

White Onion and cider soup with a cheese and onion bruschetta

Haddock goujons on a pea puree with tartare sauce

Mushroom, butternut squash & goats cheese vol au vents, a poached egg centre, & pimento sauce.

Chicken liver & Cognac parfait, warm spice apple compote and toasted brioche

Ham hock and foie gras terrine with crab apple jelly and farm house toast

Roast Church Farm Sirloin of beef with Yorkshire pud, roast potatoes, & roast gravy

Shoulder of lamb Braised in Sauternes, roasted apples & pears, roast potatoes & rich roast liquor.

Herb Roasted chicken, apricot stuffing, bread sauce, Roast potatoes, Yorkshire Pud & roast gravy

Slow roast belly pork, apple sauce, stuffing, roast potatoes, Yorkshire Pud, and roast gravy

Panache of Cornish fish, on a potato cake with a saffron, basil and tomato veloute.

George's Lancashire cheese and onion pie, with buttered peas and new potatoes.

ALL MAIN COURSES ARE SERVED WITH A SELECTION OF VEGETABLES AND GRATIN

Orange marmalade & Cointreau bread and butter pudding infused with Sauterne soaked raisins with orange anglaise and vanilla ice cream

Trio of chocolate, dark chocolate mousse, chocolate ice cream tuille & white chocolate cheese cake

Individual apple strudel with apple semi freddo and cinnamon custard

Classic vanilla crème brulee, mixed berry compote and homemade shortbread

Selection of French cheeses, Walnut bread, George's chutney, grapes and celery

For the children, selection of ice creams or our "Hug In A Mug" hot gooey chocolate sponge with sticky caramel centre, served in a mug.

