



# 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 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.

