

MOTHERS DAY MENU 2010

Starters

Cream of leek and potato soup, Stilton croutes

Terrine of ham hock, caramelized red onion and Stilton Jam

Smoked seafood gratin, white wine and herb cream

Mains

Roast loin of pork, apricot, sage and onion stuffing, Calvados sauce,
Crackling

Oven baked salmon, herb crust, tomato and chive beurre-blanc

Courgette, red onion and feta cheese strudel, red pepper coulis

Desserts

White chocolate and Baileys marquise, coffee bean froth

Fresh raspberry cranachan

Orange bread and butter pudding, crème Anglaise

Freshly filtered coffee and petit fours served to your table