

Mothering Sunday Lunch Menu

Sunday 14th March 2010

Tables available from 12pm - 6pm



£22 per person

(£14.50 for under 12's)

£5 deposit per person required

Starters

Tomato & basil soup (V)

Tower of melon, apple sorbet (V)

Ham hock & rabbit confit terrine, cranberry & orange relish

Prawn & crayfish tails, lime & coriander dressing

Salad of Ludlow blue cheese, crispy bacon, quail eggs

Potato gnocchi gratin, leeks & chanterelle mushrooms (V)

Mains

Roast sirloin of Shropshire beef, Yorkshire pudding, roast potatoes

Roast loin of Marches pork, sage & onion seasoning, roast potatoes

Grilled fillets of sea bass, lemon butter sauce, new potatoes

Casserole of local game, red cabbage, new potatoes

Breast of free range chicken filled with Mr Francis's black pudding, spinach mash

Butternut squash & sage risotto, parmesan shavings (V)

Selection of seasonal vegetables

Desserts

Baked crispy thin Bramley apple tart, caramel sauce, vanilla ice cream (baking time 10 min)

Iced passion fruit parfait, spiced plums

Vanilla crème brûlée, pear & ginger compote

Chocolate mousse, Tia Maria cream, coffee bean sauce

Choice of September organic ice-cream & sorbets

Selection of 3 local cheeses, biscuits, chutney, walnut & apple bread



(V) Vegetarian

Most dishes can be adapted for children - Some dishes may contain nuts, please ask!

All dishes are prepared and cooked to order. We request your understanding for time delays that may occur.

Please ask about special diets and allergies. Price includes VAT and does not include service.