

# Rose & Crown Mothers Day Lunch

## **STARTERS**

Roast Plum Tomato & Basil Soup (v)

*with Toasted Pine Nuts*

Grilled Goats Cheese

*with a Fig and Walnut Salad and Beetroot Dressing*

Pressed Terrine of Ham Hock & Flat Leaf Parsley

*with Homemade Piccalilli and Honey Mustard Dressing*

Smoked Chicken Caesar Salad

*with Garlic Croutons & Parmesan Shavings*

Crispy Battered Tiger Prawns

*with Sweet Chilli Dipping Sauce and Garden Herb Salad*

Platter of Oak Smoked Salmon

*with Celeriac Remoulade, Pea Shoots and Horseradish Cream*

## **MAIN COURSE**

Roast Sirloin of North Yorkshire Beef

*with Yorkshire Pudding, Roast Potatoes and Red Wine & Rosemary Jus*

Roast Leg of Local Lamb

*with Yorkshire Pudding, Roast Potatoes and Mint Infused Gravy*

Roast Loin of Manor House Pork

*with Yorkshire Pudding, Crispy Crackling, Roast Potatoes and Cider & Sage Sauce*

Seared Fillet of Seabass

*with Crayfish & Chive Risotto and Tomato Dressing*

Steamed Fillets of Plaice

*with Buttered Pak Choi, Haricot Bean and King Prawn Broth*

Parmesan & Herb Gnocchi (v)

*with Wild Mushrooms, Artichokes, Sun Dried Tomatoes and Basil Pesto*

## **DESSERTS**

Dark Chocolate Marquise

*with Black Cherry Ice Cream, Griottine Cherries and Kirsch Syrup*

Sticky Toffee Pudding

*with Vanilla Ice Cream and Butterscotch Sauce*

Iced Raspberry Ripple Parfait

*with Fresh Raspberries and Raspberry Coulis*

Glazed Espresso Creme Brulee

*with Biscotti Biscuits*

Glazed Lemon Tart

*with Compote of Fresh Strawberries and Strawberry Ice Cream*

Selection of British & Continental Cheeses

3 Courses £29.95