



Mother's Day Menu

Sunday 18th March 2012

3 Course Lunch £24.95 per person

To start

Fresh Seafood Cocktail

A delicious mix of prawns, shrimps, calamari, mussels, in our lemon and olive oil dressing.

Plum Tomato and Basil Soup (v)

Our fresh soup of sweet tomatoes, shallots and green basil leaves.

Parma Ham and Melon

A ripe Galia melon with thin sliced best Italian Prosciutto, delightful and fresh tasting.

Crispy Duck Salad with Balsamic Dressing

Slow cooked confit of duck, crisp fried, served with some salad leaves and reduction of balsamic.

Grilled Vegetable Antipasti (v)

Sweet red peppers, aubergine, fennel, asparagus, and onion, chargrilled served warm.

Main courses

Served with fresh seasonal vegetables

Roast Welsh Lamb

Marinated in garlic and herbs and slow roasted, tender and juicy.

Roast Sirloin of Beef

Carved to order, cooked medium/pink, delicious with our red wine gravy and yorkshire pudding.

Roast Atlantic Cod with Lobster Sauce

Cut from the middle fish, carefully roasted to give moist, white flakes of fresh fish.

Aubergine and Spinach Cannelloni (v)

Lovely handmade, vegetarian filled egg pasta with a cheese gratin.

Desserts

Raspberry Pannacotta

Made fresh in our kitchens, served with a sweet raspberry coulis

Bread and Butter Pudding

One of our favourite desserts, made with double cream, bourbon vanilla, yellow raisins, marinated in brandy, set in the oven and served with warm custard cream.

Selection of Italian Artisan Cheeses from the trolley

Pecorino, Goats, Gorgonzola Cheeses supplied by Artisan Italian cheesemakers

Children under 8 years £9.95

Tomato Soup (v) or Melon

Fresh Beef Cheeseburger with Chips or Fillet of Fish Fingers and Chips or Penne Napoli (v)

Selection of Ice-cream

10% service charge will be added to your final bill.