

# MOTHERS DAY

**SUNDAY 18TH MARCH 2012**

2 Courses - £12.95 3 Courses - £15.95

Includes a gift for all mothers



## ENTREES

- Homemade leek and potato soup finished with crème fraîche
- Smoked salmon and apple salad with lemon and poppy seed dressing
- Homemade chicken liver parfait with melba toast and onion chutney
- Warmed fresh water prawns finished with garlic butter and fresh parsley
- Grilled goats cheese glazed with a honey and thyme dressing and toasted french bread
- Pressed ham hock terrine with homemade apple and walnut pickle

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## PLATS DE RESISTANCE

- Roasted free range of breast of chicken served with fresh watercress and a light chicken jus
- Baked fillet of cod with a lemon and parsley crust finished with black olive tapenade
- Slow roasted loin of pork with a thyme and shallot jus
- Spring vegetable tart glazed with brie and finished with pesto dressing
- Slow roasted shoulder of lamb with a red currant and rosemary jus
- Pan fried supreme of salmon with a warm salad of haricot beans and grilled courgettes
- Penne pasta with roasted tomato sauce and homemade meatballs

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## DESSERTS / FROMAGE

Selection from the blackboard

*chez jules*