

# Mother's Day Lunch Menu

Borough Arms Hotel

Sunday 11<sup>th</sup> March, 2018 serving from 12.30 pm – 5.00 pm

## Starters

Homemade Minestrone Soup (V)  
Topped with herb croutons

Melange of Chestnut Mushrooms (V)  
Finished in garlic & blue cheese cream sauce & toasted bruschetta

Baby Prawn & Crab Tian  
Dressed rocket, lemon & dill mayonnaise

Homemade Duck Liver Parfait  
Served with fig & Cointreau compote and toasted ciabatta

Duo of Melon Roses (V)  
Accompanied with strawberry & kiwi salsa and mango coulis

## Main Courses

Prime Roast Sirloin of Beef  
Served with herb Yorkshire pudding, merlot gravy and caramelized shallots

Slow Roast Leg of Lamb  
Accompanied with dauphinoise potatoes, redcurrant and mint Jus

Pan Roasted Supreme of Chicken  
Potato fondant, wild mushrooms & tarragon cream sauce

Grilled Fillet of Seabass  
With smoked salmon & petit pois risotto & citrus butter

Roasted Vegetable & Feta Shortcrust Pie (V)  
Served with a vegetarian gravy

All main courses served with seasonal vegetables & potatoes

## Desserts

Trio of Homemade Desserts  
Victoria sponge, chocolate brownie with citrus syllabub & Viennese shortbread

Homemade Bramley Apple & Blackberry Pie  
Served with crème anglaise

Rich Praline & Chocolate Truffle  
Served with raspberry Chantilly cream

Warm Bakewell Tart  
Served with crème anglaise

Trio of Cheshire Farm Dairy Ice Cream  
Served with a café curl

Tea/Coffee and Mints

**£21.95 Per Person**  
**£12.00 Children (2-12)**