

Mother's Day Lunch

Borough Arms Hotel

Sunday 31st March 2019 serving from 12.30 pm – 4.30 pm

Starters

Homemade Sweet Potato & Butternut Squash Soup
topped with baked herb croutons

Poached Salmon & Prawn Tian
layered with Fresh Watercress and Marie rose dressing

Baked Portobello Mushroom
stuffed with Shropshire blue cheese, topped with garlic & herb crust and toasted pine nuts

Duck Liver & Cointreau Parfait
with fig chutney & toasted ciabatta

Parisienne Trio of Melon
marinated in Malibu & ginger and accompanied with a refreshing passionfruit sorbet

Mains

Prime Roast Sirloin of Beef
with herb Yorkshire pudding, caramelised shallots & rich red wine gravy

Slow Roast Leg of Lamb
napped with redcurrant & mint jus accompanied with potato dauphinoise

Pan Roasted Supreme of Chicken
with sauce au poivre & sweet potato duchesse

Salmon en Croute
fillet of salmon in puff pastry coated with a prawn, dill & white wine cream sauce

Chestnut Mushroom & Red Pepper Stroganoff
with saffron rice & crispy fried onions

Desserts

Homemade Treacle Sponge & Crème Anglaise

Crème Patissiere Tart Topped with Fresh Strawberries & Chantilly Cream

Trio of Profiteroles Coated with a Duo of Warm Chocolate Sauces

Homemade Apricot & Almond Crumble and Custard

Homemade Sherry Trifle with Fresh Strawberries

Cheese & Biscuits served with savoury biscuits, celery & grapes

Tea/Coffee & mints

£23.95 Per Person

£14.00 Children (3-12)