

# MOTHERS DAY MENU

## HOME MADE FRENCH ONION SOUP

*A bowl of piping hot caramelised onions in a rich beef stock, topped with bread croute, grilled Gruyere cheese and accompanied with home baked ciabatta.*

## SPICY CRAB RAREBIT

*Toasted thick cut fresh bread spread with brown crab meat then topped with a white meat bound with wholegrain mustard, egg yolks, cheddar cheese, chilli and spring onion, grilled until melted and golden brown, accompanied with dressed mixed leaves.*

## HOMEMADE CHICKEN LIVER PARFAIT

*Chefs superb rich smooth chicken liver parfait presented in its own kiln jar, topped with clarified butter and accompanied with mixed leaves and toasted thick white bread.*

## WARM ROAST FIG AND GARLIC MUSHROOM SALAD

*Fresh fig and button mushroom roasted in garlic butter and drifted with croutons and walnuts through dressed mixed leaves.*

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## ROAST RIB EYE OF ABERDEENSHIRE BEEF

*Hand carved roast ribs of Aberdeenshire beef served PINK OR NOT PINK accompanied with Yorkshire pudding.*

## ROAST FREE RANGE PORK LOIN

*Roast loin of free range pork served with crackling and fresh apple sauce.*

## ROAST LEG OF LAMB

*Roast hand carved leg of lamb from a local farm, served with home made white onion sauce.*

## ROAST BREAST OF TURKEY

*Roast hand carved turkey breast from local sources, with our very own homemade bacon and sausage meat roll.*

## ROAST COD, SMOKED SALMON AND PRAWNS

*Mixed leaves with prawns and smoked salmon, topped with roast herb fresh cod and finished with fresh lemon and capers.*

## PAN FRIED SEA BASS ON CEASAR SALAD

*Two fillets of sea bass resting on a bed of mixed leaves, anchovies, croutons and parmesan shavings dressed with a ceasar dressing.*

*Served with a selection of five steamed vegetables, homemade chips and potatoes of the day.*

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## TRIO OF CHOCOLATE PUDDINGS

*Homemade dark chocolate and rum crème brulee, homemade doughnuts served with cinamon sugar and white chocolate sauce, both accompanied with homemade chocolate sand hazelnut ice cream.*

## FRESH VANILLA CHEESECAKE WITH RASPBERRY AND ROSEMARY COMPOTE

*A fresh vanilla cheesecake topped with a sweet fresh raspberry and rosemary compote with fresh strawberry ice cream.*

## STEAMED TOFFEE AND PINEAPPLE SPONGE

*A light sponge encasing fresh pineapple, steamed and served with a chilli and toffee sauce and a rich vanilla sauce Anglaise.*

## HOT AND COLD CHEESE SELECTION

*French Brie wrapped in filo pastry and deep fried, damson chutney, local cheddar cheese served with grapes, celery and warm baked ciabatta.*

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**£24.95 per head**

**£12.95 per head for under 12's**