

Mothering Sunday 14th March 2010

Butternut Squash, Cardamom and Coriander **Soup** drizzled with Maple Syrup and served with Fresh Bread

Smoked Salmon on a Croûte with Rocket and Red Chard, served with a Lemon Herb Dressing

Tomatoes filled with Prawns and Spring Onions topped with Parmesan and Fresh Chilli

Roast **Figs** with Goat's Cheese and Pink Peppercorns served with Toasted Brioche and Balsamic Dressing

Wild Mushroom, Gorgonzola and Garlic **Tartlet**

Warm Oriental **Duck** Salad served with Lamb's Lettuce, Watercress and Beansprouts

Roast Forerib of Oxfordshire **Beef** with Yorkshire Pudding and Gravy

Roast Leg of Chilterns **Lamb** stuffed with Mint and Garlic and served with Gravy

Baked **Salmon** Fillet with a Sunblush Tomato and Spinach Sauce

Roast Breast of **Turkey** served with Sage and Onion Stuffing and Gravy

Roast Loin of **Pork** served with Apricot, Prunes and Apple Chutney and Gravy

Grilled **Sea Bass** Fillet on a bed of Creamy Leeks

Asparagus and Artichoke **Risotto** finished with a Pesto Dressing

Selection of Desserts and Ice-Creams

3 Courses and Coffee £29.95 per person

With Half-Size Main Course (for younger or older guests) £22.50 pp

Children's Meals @ £11.95 for 3 courses

Garlic Bread (with or without Cheese)

Butternut Squash Soup with Bread

Simple Bread and Butter

Home-Made Breaded Cod Fish Fingers

Penne Pasta with a Tomato Sauce

Home-Made Breaded Chicken Nuggets

Home-cooked Ham

Chipolata Sausages

Each served with Home-made Chips, New or Roast Potatoes

PLUS your choice of the following:

Fresh Vegetables, Salad, Coleslaw, Baked Beans, Sweetcorn or Peas

Scoop Ice-Cream or Sorbet (flavours as below)