

S O F T L E Y S

Mothers Day Lunch Menu

Starters

Watermelon and feta salad
with pumpkin seeds and citrus dressing.

Char grilled Mozzarella, wrapped in parma ham,
cherry tomatoes, basil pesto.

Chicken liver and madeira wine pate,
red onion chutney and melba toast.

Leek, Potato and Chive soup,
warm bread, salted butter.

Salmon fishcake,
Bloody Mary coulis.

Mains

Corn fed Chicken breast stuffed with mozzarella,
sun blushed tomato with spinach sautéed potatoes and pesto cream.

Roast leg of lamb, red wine and rosemary gravy,
roasted potatoes and apricot stuffing.

Grilled fillet of sea bass, sauce vierge,
new potatoes.

Roast beef sirloin, traditional stock gravy,
roast potatoes and Yorkshire pudding.

Tempura battered halloumi, grilled asparagus tips,
wild rice and sweet chilli sauce.

Desserts

Eton mess, crushed meringue and fresh cream,
mixed berry compote.

Old English treacle tart,
short crust pastry tart, custard or ice cream.

Chocolate Dome, belgian chocolate, honey comb,
vanilla ice cream and hot salted caramel sauce.

Folded crepes
with fresh oranges and an orange and grandmarnier sauce.

ICE CREAM (3 Scoops)
Mixed Ice Creams

Stilton, cheddar and brie, celery and grapes,
homemade chutney and cheese biscuits.

3 COURSE LUNCH
£29.50pp