

S O F T L E Y S

Mothers Day Lunch Menu

Starters

- Crispy Duck confit salad,
soy sesame and honey dressing..
- Sautéed button mushrooms, white wine, herb and
garlic cream sauce, toasted ciabatta crouton.
- Chicken liver and madeira wine pate,
red onion chutney and melba toast.
- Carrot and coriander soup,
warm bread, salted butter.
- Carpaccio di Salmone,
Prawn Lemon and Caper dressing..

Mains

- Chicken wrapped in pancetta,
creamy mushroom and madeira wine sauce, dauphinoise potato.
- Roast leg of lamb, red wine and rosemary gravy,
roasted potatoes and apricot stuffing.
- Grilled fillet of sea bass, pak choi,
lemon butter sauce, new potatoes.
- Roast beef sirloin, traditional stock gravy,
roast potatoes and Yorkshire pudding.
- Portobello Mushroom wellington, stilton and spinach,
red onion chutney, balsamic reduction, dauphinoise potatoes.. (v)

Desserts

- Raspberry marbled cheesecake,
biscuit base, fresh raspberry coulis with raspberry sorbet.
- 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.
- ICE CREAM (3 Scoops)
Mixed Ice Creams
- Stilton, cheddar and brie, celery and grapes,
homemade chutney and cheese biscuits.

3 COURSE LUNCH
£29.50pp

