

# Mothers Day Celebration Lunch Menu

**Adults are required to choose a minimum of 2 courses including a main course from this special menu – Thank you.**

## **Starters - @ £8.95**

**Garlic Mushrooms**- Mushrooms sautéed in garlic butter, with sherry and grain mustard, finished with a little cream

**Grilled Goats Cheese Honey & Almonds**-served on a rocket salad

**Gamberoni piccanti**-Large shell off tiger prawns cooked in a spice garlicky tomato wine sauce served with bread

**Chicken Liver Pate**-Home made served with caramelised onions and toast on a bed of mixed leaves

**Kiopollu**- Roast aubergine and red pepper garlic pure, served with pitta bread (Vegan)

## **Main course - @ £18.75**

**Served with roast potatoes and a selection of vegetables**

**Slow Roast Pulled Lamb** - Pulled oven roasted joint of lamb slowly cooked to produce tender pieces of meat dressed with a rosemary, redcurrant, garlic, mint and red wine gravy served on a bed of creamy mashed potatoes and vegetables

**Fillet of Sea Bass** - Fillet of sea bass Provinciale pan roasted in capers garlic oregano tomato and white wine

**Free Range Chicken 'Diane'** - Roasted supreme of free range chicken cooked with an onion, mushroom, Dijon mustard and brandy cream sauce

**Sirloin Steak** – grilled to your taste and served with mushroom, tomato and French fries **(£3 supplement)**

**Fiaba Vegan Bean** – Two spicy, crispy, bean patties made with pulses, sweetcorn, green beans served with a salsa of tomato, onion and olives. Or a yoghurt and garlic sauce for vegetarians (V) (V)

## **Dessert - @ £6.95**

- **Souffle al Cioccolato served with ice cream**
  - Tiramisu
  - Ice Cream (V) (V)
- **Cheese and biscuits (£1.50 supplement)**  
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**Coffee and mints - £2.75**

A 10% discretionary service charge will be added to your bill.

**Please warn us if you, or anyone in your party, have any allergies at the time of booking so that we can instruct our Chef accordingly**