

Mother's Day Menu

Sunday 18th March 2012



To Start

Duck Liver Pâté Spiced Apple Chutney, Toast

Pea & Ricotta Ravioli Roasted Cherry Tomato Dressing *V*

Oak Smoked Salmon Cucumber & Dill Relish

The Inn's Shellfish Bisque Tiger Prawns flamed in Cognac

Twice Baked Oxford Blue & Leek Soufflé Red Onion Compote, Toasted Pine Nut Dressing *V*

To Follow

Rare Roast Aberdeenshire Beef

Thyme Roast Potatoes, Yorkshire Pudding, Spring Vegetables, Red Wine & Shallot Gravy

Confit of Spring Lamb with Pea & Mint Purée

Dauphinoise Potatoes, Baby Carrots, Roast Red Pepper Scented Jus

Roasted Fillet of Sea Bass

Saffron New Potatoes, Fennel Purée, Vanilla Beurre Blanc

Moroccan Spiced Roasted Aubergine

Buffalo Mozzarella, Chickpeas & Coriander

Char Grilled Breast of Maize Fed Chicken

Wild Mushroom and Thyme Risotto, Baby Spinach, Tarragon Beurre Blanc

To Indulge

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Dark Chocolate Parfait White Chocolate and Baileys Milkshake

Lemon Meringue Pie Honey & Lime Syrup

Selection of Ridgway's Ice Creams or Sorbets

Strawberry and Popping Candy Cheesecake Crushed Raspberry Sauce

£25.00 per guest