

MOTHER'S DAY

SUNDAY 22ND MARCH 2020 12-4PM

STARTERS

Chicken & sweetcorn chowder with crusty bread & butter (GF on request)
Calamari, bell pepper, tomato & avocado bruschetta with parsley oil (GF on request)
Confit duck & pistachio terrine, pickled wild mushroom on pistachio grilled bread (GF on request))
Artichoke and brie tart, dressed rocket & radish salad (V)

ROASTS

Oven roasted Sirloin of beef
Leg of lamb
Honey glazed gammon
All roasts come with duck fat roasted potatoes, Yorkshire pudding, rich gravy, cider braised red cabbage, glazed carrots & buttered purple sprouting

CLASSICS

Pan seared Hake fillet, truffle crushed new potatoes, white wine sauce and poached pak-choi
Roasted butternut squash risotto, hard Italian cheese & dressed micro herb salad

DESSERTS

Baileys cheesecake & vanilla ice cream (V)
Black cherry panna cotta, cherry sorbet and cherry puree (GF) (V)
Selection of ice-creams or sorbets (GF) (V)

MAIN COURSE 16.50
TWO COURSES 19.50
THREE COURSES 22.50

(V) Vegetarian | (N) Nut | (GF) Gluten Free.
Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.

ALDWYN'S
at Ellerslie