

**MOTHERING SUNDAY LUNCH**  
**14th MARCH**

**Glass of Bubbly for Mum**

**To Start**

*Homemade Parsnip Soup*

*Pan Fried Tiger Prawns with Chilli & Coriander Butter*

*Chicken Liver & Bacon Parfait with Sweet Pepper Relish & Brioche*

*Spinach and Feta Cheese Tart with Salad*

*Warm Chicken & Chorizo Salad with Sautéed Potatoes*

**In Between**

*Lemon Sorbet*



**Main Course**

*Roast Sirloin of Duns Tew Organic Beef with Yorkshire Pudding,  
Roast Potatoes and seasonal Vegetables*

*Breast of Chicken Stuffed with Sun-blushed Tomato and  
Bacon Mousse with Dauphinoise Potatoes, Seasonal Vegetables and  
Red Wine Thyme Sauce*

*Roast Leg of Lamb with Mint and Redcurrant Jus served with  
Roast Potatoes and Seasonal Vegetables*

*Pan Fried Organic Salmon with Creamed Leeks, New Potatoes and  
White Wine Cream Sauce*

*Wild Mushroom Risotto with Shaved Parmesan and  
Pesto Dressing*

*Oxford Blue and Roasted Vegetable Tart with New Potatoes  
and Salad*

**Dessert**

*Sticky Toffee Pudding with Toffee Sauce*

*Bread and Butter Pudding with Vanilla Custard*

*Chocolate and Walnut Tart with Strawberry Cream and  
Strawberry Coulis*

*Chocolate and Mint Crème Brulee with Shortbread*

*Lemon Tart with Lime Crème Fraiche*

**And Finally**

*Freshly Brewed Coffee and Hand Made Petit Fours*

*£22-50 per person - £11-50 for under 12's*



*The Tollygate*

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