



THE
WHITE HORSE

MOTHERING SUNDAY, 11TH MARCH 2018

Roasted red pepper & Tomato soup, herb croutons (V)

Smoked mackerel, anchovy & sun blushed tomato salad

Duck liver parfait, ciabatta fingers, chutney

Parma ham, melon balls, basil oil

Crayfish, Crab & crème fraiche, ciabatta fingers

Toasted goats cheese drizzled with honey & served with a walnut salad (V)

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Roast sirloin of Beef, homemade Yorkshire pudding, roast parsnips, crispy roast potatoes, pan gravy

Roast Pork, homemade Yorkshire pudding, roast parsnips, crispy roast potatoes, pan gravy

Roast breast of turkey, homemade Yorkshire pudding, roast parsnips, crispy roast potatoes, pan gravy

All served with fresh seasonal vegetables

Prefer your roast without meat - try a great plate of vegetables, homemade Yorkshire pudding, crispy roast potatoes & vegetarian gravy (V)

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Herb crusted loin of Fresh cod, potato, leek & spinach chowder

Mignons of Lamb fillet slowly casseroleed in a redcurrant & mint gravy, new potatoes

Pan fried fillet of Hake, potato & spinach gnocchi, Marinara sauce

Roast root vegetable pie topped with cheese potato, seasonal vegetables,
roast baby new potatoes, jug of vegetarian gravy (V)

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Sticky toffee pudding with toffee sauce & salted caramel

Double baked vanilla cheesecake with raspberry coulis (G/F)

Apple tarte Tatin, Vanilla ice cream

Dark Belgian chocolate brownie & vanilla ice cream (G/F)

Two courses: £20.00 Three courses: £25.00

There are three sittings on the day: **12 - 2pm** | **2:30 - 4:30pm** | **5 - 7pm** Booking is essential.