



THE  
WHITE HORSE

## MOTHERING SUNDAY, 31<sup>ST</sup> MARCH 2019

Roasted red pepper & Tomato soup, herb croutons

Smoked mackerel, anchovy & sun blushed tomato salad

Duck liver parfait, ciabatta fingers, cider apple jelly

Wild mushroom & Mozzarella Arancini balls, rocket & Parmesan

Crayfish, Crab & crème fraiche, ciabatta fingers

Poached pear, fig & goats cheese salad

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Roast sirloin of beef, Homemade Yorkshire pudding, Crispy Roast Potatoes, Pan Gravy

Roast Loin of Pork, Homemade Yorkshire pudding, Crispy Roast Potatoes, Pan Gravy

Roast Breast of Turkey, sausage meat stuffing Homemade Yorkshire pudding, Crispy Roast Potatoes, Pan Gravy

Goats chees, sweet potato & spinach pastry pie, Homemade Yorkshire pudding, 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

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Roast Halibut, Saffron & spring vegetable paella

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

Monkfish wrapped in Parma ham, white beans, wilted spinach & chorizo

Quorn, cashew nut & edamame bean paella served with garlic bread & salad (v/g)

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Sticky toffee pudding with toffee sauce

Double baked vanilla cheesecake with fresh strawberries & raspberry coulis (g/f)

Baked Apple tart, Vanilla ice cream

Dark Belgian chocolate brownie & white chocolate 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