

# *Bridge End Hotel Mother's Day*

## M E N U

### *Starters*

- Homemade vegetable soup served with bread roll  
Homemade Chicken liver parfait served with onion jam and toasted bread Gf  
Grilled Smoked mackerel with bacon and mustard dressing  
Sweet Melon served with fruit sorbet  
Garlic Mushroom cooked in white wine cream served on toasted granary bread

### *Mains*

- Roast Topside of Beef cooked medium rare, served with Yorkshire pudding, seasonal vegetables and roast potatoes  
Roast loin of Pork served with savoury stuffing, bramley apple sauce, seasonal vegetables and roast potatoes  
Roast Turkey breast served with chipolata sausage, sage & onion stuffing, seasonal vegetables and new potatoes  
Minted Lamb Henry served on crushed potatoes, seasonal vegetables  
Pan fried fillet of salmon on a mixed salad and lemon & honey dressing with new potatoes  
Vegan Shepherd's Pie served with seasonal vegetables and new potatoes  
Vegetarian Mushroom Wellington served with seasonal vegetables and new potatoes

### *Desserts, Chefs Homemade Delights*

- Chef Special Bailey Cheesecake served with sweet caramel cream  
White Chocolate Mouse served with strawberry coulis  
Profiteroles filled with cream and smothered in a rich chocolate sauce  
Apple pie served with cream or ice cream  
Cheese and Biscuits

### *Please Book In Advance*

Adult 2 Courses £14.00 3 Courses £18.00  
Children to 12 years, 1 Course £6.00, 2 Courses £8.00, 3 Courses £12.00