

**Mothering Sunday
Sunday 14th March 2010**

Bookings taken between 12.00 – 2.00pm

Starters

Deep fried crab cake coated in brioche crumbs with salad leaves
homemade tartar sauce

Smooth chicken liver pate with thyme toasted brioche,
apple and pear chutney and salad leaves

Cantaloupe and Galia melon with fruit sauce and raspberry sorbet

Roast vine tomato soup with garlic croutons

All served with homemade bread

Main Courses

Roast loin of pork with crispy crackling, apple sauce and thyme seasoning and gravy

Roast leg of Kentmere lamb with rosemary and redcurrant gravy

Pan fried seabass fillet on buttered spinach with
a lemon and dill cream sauce

Shallot tart tatin with melting Keldthwaite Gold cheese

All served with roast potato and seasonal vegetables

Desserts

Selection of homemade ice creams or sorbets

Individual lemon meringue pie with vanilla sauce

Vanilla crème brulle with a hazelnut biscuits

Local cheeses with biscuits and chutney

**Adults £ 18.00 per person
Children £14.00 per person**

Easter Sunday Lunch

4th April 2010

Served between

12.00 to 2.00pm

Starters

Cream of pea soup with flaked ham

Avocado filled with tiger prawns in a Marie rose sauce with a tomato salad

Creamy garlic flat mushroom served in a filo pastry basket with salad leaves

Cantaloupe and Galia melon with fruit sauce and raspberry sorbet

All served with homemade bread

Main Courses

Roast leg of Kentmere lamb with rosemary and redcurrant gravy

Roast loin of pork with crispy crackling, apple sauce and thyme seasoning and gravy

Poached fillet of salmon with a buttered spinach and a roasted red pepper sauce
we

Blacksticks blue and caramelised red onion tartlet with a pesto crumble topping

All served with roast potatoes, honey roast parsnips and carrots

Desserts

Selection of homemade ice creams or sorbets

Individual bread and butter pudding laced with Baileys and vanilla custard

Chilled lemon posset with whipped cream and tuille biscuits

Adults £ 18.00 per person
Children £14.00 per person