



## Mother's Day Menu

### Starters

Classical French onion soup served with cheese crouton

Chicken liver pate served with red onion relish and toasted brioche bun

Dovetail of Ogden melon presented with minted strawberries passion fruit sorbet

Prawn and salmon cocktail sat on a bed of shredded iceberg lettuce topped with a Brandy Marie sauce

### Main Course

Roast Sirloin of beef thinly sliced, served with homemade Yorkshire pudding with roasting jus

Pan roast chicken breast served with a Port, wild mushroom pancetta rosemary sauce

Baked salmon fillet on a bed of leek compote

Slowly roasted belly pork with a creamy cider sauce

Spiced vegetable and bean cannelloni topped with a creamy cheese sauce

### Dessert

Homemade apple and blackberry crumble with hot custard

New York style Vanilla cheesecake with a blueberry compote

Chocolate fudge cake with ice cream or cream

Selection of cheese (Brie, Cheddar, Stilton served with grapes, chutney and crackers)

**Served in Goyt Valley Suite £19.95 per person**