

Mothering Sunday

Sunday 11th March

Welcoming our special Mothers & her guests from Midday...

To begin

Warm flaked smoked salmon, sautéed potato & asparagus salad, finished with dill & grain mustard mayo

Goats cheese & caramelised onion puff pastry tart, candied beetroot & peppery watercress

Creamy chestnut button mushroom pot, oven baked with a mozzarella
& herb crumb, fresh dressed leaves, toasted sourdough bread

Rustic pork & sage pate, chef's own chutney, fresh dressed leaves, toasted crostini

Green pea soup, garlic cream, mini croutons, Welbeck bread & butter

Main course

Thick cut, roast loin of pork, crispy crackling, mashed & roast potatoes, sage & onion stuffing,
homemade Yorkshire pudding, Bramley apple sauce, rich roast gravy

Roast top side of beef, mashed & roast potatoes, sage and onion stuffing,
homemade Yorkshire pudding, rich roast gravy

Roasted leg of lamb, studded with garlic & rosemary, mashed & roast potatoes, sage & onion stuffing,
homemade Yorkshire pudding, rich roast gravy

Pan seared salmon fillet, dauphinoise potatoes, creamy mussel, prawn & cockle sauce

Spring vegetable shortcrust pastry pie, mashed potatoes, Yorkshire pudding,
mint flavoured vegetarian gravy

All of our main courses are accompanied by complimentary, buttered seasonal vegetables

To finish

Locally grown rhubarb crumble with creamy vanilla custard

Rich dark chocolate baked cheesecake, fresh raspberries & raspberry ripple ice cream

Old fashioned cornflake tart, creamy vanilla custard or vanilla ice cream

Key lime pie, vanilla ice cream

Farmhouse cheese selection, Stilton, Lincolnshire poacher, Wensleydale,
red Leicester & Brie, celery batons, grapes, savoury biscuits (\$2 supplement)

3 Courses... £24.90... Children under 12... £15.90...

2 Courses... £19.90... Children under 12... £11.90...

A 2 hour table time will be allocated. Some dishes may contain nuts, please inform your server if you have any allergies...
Your food is cooked freshly for you; therefore, our chefs are willing and able to amend most of their ingredients

The Lion at Farnsfield