

Mothering Sunday Luncheon

March 26th 2017

3 Courses £26 per head

£5 per head required on booking 01455 290263 www.royalarms.co.uk



Happy Mother's Day

Starters

Pan fried wild mushrooms finished in a stilton and tarragon cream sauce served on bruschetta (V)

Chef's homemade roasted pepper and tomato soup with bread and butter (V) (GF without bread)

Confit of crispy duck coated in hoi sin with cucumber, spring onion and bean sprout salad; homemade plum sauce and sesame seeds (GF without hoi sin)

Smoked salmon roulade with a beetroot salad and dressing

Mains

New season roast leg of lamb, served with glazed pearl onion; Yorkshire pudding, rosemary gravy, roast potatoes, seasonal vegetables and glazed parsnip

Locally reared roast beef with thyme gravy, homemade Yorkshire pudding, roast potatoes, seasonal vegetables and glazed parsnip

Oven baked free range chicken breast with creamy gratin potato, seasonal greens, mushroom and truffle infused sauce

Pan seared Salmon supreme with herb crushed new potatoes, green beans and a herb white wine cream sauce

Chef's spinach and ricotta cannelloni with a fresh green salad and garlic bread (V)

All served with cheesy cauliflower and broccoli

FOLLOWED BY CHOICE OF PUDDING