



Mothering Sunday Menu

Sunday 14th March 2010

Starters

- Vegetable soup with granary bread.
- Roast carrot and beetroot salad with goats cheese (add slices of medium/rare beef rib for a main course).
- Traditional prawn cocktail with Marie rose sauce.
- Chicken liver pâté with red onion marmalade.
- Smoked mackerel fillet served with a potato salad.
- Shredded duck salad with a hoisin sauce.

Main Courses

- Roast rib of English beef served with Yorkshire pudding, roast potatoes and seasonal vegetables.
- Roast loin of Devon pork served with crackling, apple sauce, roast potatoes and seasonal vegetables.
- Seafood (cod, haddock, red mullet, prawn) stew with tomato, fennel, and harissa spice, with mayo and crusty bread.
- Braised shank of Westcountry lamb on creamy mash with honey roasted carrots.
- Local haddock fillet deep fried in Tamar real ale batter served with minted mushy peas and fries
- Vegetable and goats cheese spring rolls with salad and a chilli dipping sauce.
- 8oz steak burger topped with Gruyere cheese and bacon and served with fries.
- Smoked haddock served on creamy mash with spinach and hollandaise sauce topped with a poached egg.
- Vegetarian Moussaka with ricotta cheese, served with a side salad.
- Local Cornish scallop salad served with sautéed potatoes and topped with crispy bacon.
- Shredded chicken noodle soup with green vegetables and crusty bread.
- Grilled lemon sole served with new potatoes and salad.

Lighter bites for under 10 year olds

- Roast rib of English beef served with Yorkshire pudding, roast potatoes and seasonal vegetables.
- Roast loin of Devon pork served with crackling, apple sauce, roast potatoes and seasonal vegetables.
- Local haddock fillet deep fried in Tamar real ale batter served with minted mushy peas and fries.
- 4oz steak burger topped with Gruyere cheese and bacon and served with fries.

Puddings

- Steamed orange pudding with Seville orange glaze and clotted cream.
- Warm chocolate sunken cake with clotted cream and chocolate sauce.
- Rhubarb and ginger Eton mess (crushed meringue).
- Apple and berry crumble with custard.
- Crème brulee with shortbread biscuit.
- The most sublime Langage Devon ice-cream.

2 Courses £17.50 or 3 Courses £22.50
Under 10's Lite bite and ice cream £10.00