

De Olde White Harte Hotel

Sunday 27th March Mother's Day

Starters:

Homemade Leek and potato soup

Served with crusty roll

Prawn and Crayfish Cocktail

Prawns and Crayfish tossed in Marie rose sauce with brown bread and butter

Smoked Salmon

Served with a dill and caper dressing with brown bread and butter.

Mini Anti Pasti

Salami, olives, bread and herb butter.

Mains:

Roast Welsh Saddle of Lamb

Stuffed and served on a bed of mediterranean vegetable couscous,
Seasonal greens and topped with a mint yoghurt dressing.

Roast Sirloin of Beef

Served with roasted vegetable, seasonal greens,
Yorkshire pudding and gravy

Roast Turkey

Served with roasted vegetable, seasonal greens,
Stuffing and gravy

Herb Crusted Cod Fillet

Served with New potatoes, Seasonal greens
On a bed of tomato, olive and basil sauce.

Homemade Mediterranean Vegetable and Feta Quiche

Served with fresh garden salad and chips.

Tomato and Courgette risotto

Topped with rocket, parmesan shavings
Salsa Verde drizzle.

Desserts:

Profiteroles

Served with cream or ice-cream

Lemon and Elderflower Cheesecake

Served with cream or ice-cream

Mixed Berry Eton Mess

Layers of cream, meringue, mixed berries topped with mint leaves

Chocolate Gateau

Served with cream or ice-cream

Treacle Tart

Served with Cream, Ice-cream or Custard.

2 Courses £17.50

3 Course £25.00