



The
FROCESTER
Mothers Day

Starters

Tomato and red pepper soup with basil and pine nut pesto, croutons and fresh bread.

Oak smoked salmon and crayfish cocktail with Marie rose sauce and granary bread.

Portobello mushroom topped with onion chutney and goats cheese.

Grilled halloumi with apple and pickled beetroot salad.

Seared beef, red onion and stilton salad.



Main Courses

Oven roast chicken breast stuffed with mozzarella and chorizo served with creamed leeks, roast potatoes, new potatoes, creamed leeks and market vegetables.

Roast topside of beef (Church Farm, Frocester) with Yorkshire pudding, roast potatoes, new potatoes, creamed leeks and market vegetables.

Roast loin of Pork (Bridge Farm, Frocester) with roast potatoes, new potatoes, creamed leeks and market vegetables.

Grilled salmon fillet with cheddar crust and dill mustard cream sauce, served with roast and new potatoes, creamed leeks and market vegetables.

Mushroom, leek, spinach and walnut roast wrapped in filo pastry served with roast and new potatoes, market vegetables, and creamed leeks

Chargrilled 8oz rump steak with grilled tomato, mushroom, house salad and hand cut chips



Desserts

Sticky toffee pudding with toffee sauce and vanilla ice cream.

Amaretto and almond crème brulee with shortbread biscuits.

Banana fritters with warm toffee sauce and coconut ice cream.

Lemon, lime and gingernut cheesecake with coulis and mixed berries.

Dark chocolate fondant with salted caramel ice cream.

£40.00 per head

Booking essential on 01453 828683

