



# Mothers Day

## Starters

The Old Bell Inn soup of the day with fresh baked bread

Potted ham with homemade piccalli and granary loaf

Grilled Lancashire black pudding with a fried hens egg and caramelised onion and mustard seed gravy

Blue cheese and tarragon croquettes with walnut pesto and rocket salad

Garlic and lemon breaded king prawns with salsa verdi

## Main Courses

Roast topside of beef with Yorkshire pudding, roast and creamed potatoes, mixed vegetables and gravy

Roast leg of lamb with Yorkshire pudding, roast and creamed potatoes, mixed vegetables and gravy

Tomato and roast red pepper risotto with halloumi fritters

Grilled greybreast fillets with champ potatoes, white wine veloute, asparagus and mushrooms

Honey and mustard glazed chicken breast with dauphinoise potatoes and thyme baked field mushrooms

## Desserts

Selection of homemade ice creams.

Dark chocolate cherry trifle

Seasonal crème brulee with oat shortbread

Sticky toffee pudding with custard.

Orange and passion fruit delice with brandy snaps

Some of our dishes may contain nuts or have come in contact with them. If you have a food allergy or are sensitive to certain ingredients please ask for your peace of mind.

**3 course dinner**  
**£19.95** pp  
£9.95 children under 10

t 01457 870130 [www.theoldbellinn.co.uk](http://www.theoldbellinn.co.uk)



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