

Mother's Day Menu

SUNDAY 27TH MARCH 2022

Starters

Leek and Potato Soup (VE)

Balsamic dressing, crispy leeks and warm sourdough

Smoked Salmon and Prawn Roulade

With a dill and citrus dressing on a bed of rocket

Chicken Liver Parfait

Red onion marmalade, toasted ciabatta and dressed mixed salad

Baked Aubergine (VE)

Filled with ratatouille, finished with grated vegan mozzarella

Mains

Pan Roasted Chicken Breast

Sat on a bed of colcannon mash, honey roasted root vegetables, white wine and tarragon sauce

Choice of Roast Topside of Beef, Slow Roast Pork, Roast Turkey Crown

Creamed and roast potatoes, seasonal mixed vegetables, Yorkshire pudding

(Add all 3 for an extra £2)

35 day aged Ribeye Steak (£5 supplement)

Portobello mushroom, slow roast vine tomato, hand cut chips, crispy onions, watercress

Pan Fried Salmon Fillet

Caper crushed new potatoes, tenderstem broccoli with a chorizo tomato sauce

Wild Mushroom, Courgette and Aubergine Stroganoff (VE)

With braised rice and garlic bread

Desserts

Old Bell Inn Sticky Toffee Pudding

Butterscotch sauce with either cream, vanilla ice cream or custard

Pink Gin Cheesecake

Strawberry compote served with double cream

Chocolate and Orange Tart (VE)

Sweet pasty case filled with a dark chocolate and orange ganache with
vegan vanilla ice cream

Selection of Ice Cream

Brandy snap basket and popping candy

Selection of Cheese's and Biscuits

Harrogate blue, red Leicester, brie, fruit chutney, celery and grapes

Booking essential - £10pp deposit required

2 courses £24.95 3 courses £31.95

