

The Moorfield Arms

MOTHERS DAY MENU

18th March 2012

TO START

Home-made Spring Vegetable Soup with granary croutons
Portabello Mushrooms with St Agure cheese in a crispy bacon shell

Trio of Melon crafted into a delicate rose with a selection of exotic fruit and a maple syrup glaze

Breadcrumbs Camembert with a cranberry & Grand Marnier conserve

Brussels Pâté on a bed of mixed leaf with a black cherry compote & melba toast

MAIN COURSE

The Famous Moorfield Lamb Henry slow roasted with Minted Gravy

Traditional Roast Beef with Yorkshire pudding & horseradish shavings

Herb Crusted Roasted Salmon with a watercress & black pepper sauce

Chargrilled Chicken Fillet finished with a crushed chilli & lime butter

Chestnut Mushroom, Shallot & Spinach Risotto (V)

(All main courses served with a selection of fresh vegetables and roasted hassleback and rosemary potatoes)

SELECTION OF SWEETS FROM SWEETBOARD

2 Courses £16.50

3 Courses £18.50