

Mother's Day

26th March 2017 | 12pm-4pm

TO START

confit pork croquettes, blanched kale, honey & mustard glaze, black pudding croutons

crayfish cocktail, baby gem lettuce, cherry tomatoes, bloody mary sauce, lemon wedge

honey & rosemary baked camembert, garlic bread, chopped nuts & dried cranberries (v)

chef homemade soup. roasted tomato, jalapeno & red pepper soup, yoghurt dressing (v)

MAINS

roasted sirloin of shropshire beef, yorkshire pudding, roast potatoes, red wine jus

pan roasted pork medallions, bramley apple puree, roast potatoes, mustard cream sauce

pan fried sea bass fillet, fondant potato, wilted spinach, roasted shallots, sundried tomato pesto

roasted butternut squash, feta & sundried tomato filo parcel, saffron cream sauce (v)

On the side

all accompanied by seasonal vegetables & roasted root vegetables

DESSERTS

chocolate brownie, clotted cream & strawberry ice cream, toffee sauce

strawberry trifle, mixed berry jelly, homemade custard, victoria sponge, fresh whipped cream

no bake strawberry cheesecake, white chocolate tuille, mango puree

ice cream & sorbet, mixed selection of ice creams & home made sorbets

cheese selection, chefs selected cheeses, fruit chutney, wafer biscuits & grapes

£4 supplement

Hamiltons
Restaurant