

MOTHER'S DAY MENU

2 COURSE - £25PP

3 COURSE - £32PP

12PM - 2PM

TO START

Caprese Salad

Ripened tomatoes, fresh mozzarella and basil,
drizzled with balsamic glaze

M, PE

Chef's Soup Of The Day

Freshly prepared seasonal soup, served piping
hot with rustic bread

SU

Chicken Liver & Brandy Pate

Rich & Creamy pate infused with brandy,
served with toasted bread

E, L, U, M, SU

TO FOLLOW

Traditional Roasts

All served with a Yorkshire Pudding, Roast Potatoes & Seasonal Root Vegetables

Roast Sirloin of Beef

Roast Chicken Supreme

Confit Duck & Dauphinoise Potatoes

Duck with creamy dauphinoise potatoes with a rich red wine jus

E, L, U, M, SU

Battered Haddock & Chips

Crispy battered fish served with thick cut chips, garden peas & tartare sauce

F, LU

Vegetable Pie

Hearty squash, beans & cheese in a golden pastry, served with mash & gravy

C, E, L, U, M, SU

TO FINISH

Lemon Cheesecake

A zesty lemon cheesecake with a buttery biscuit base

E, L, U, M, SU

Chocolate Delice

With honeycomb and a scoop of ice-cream

E, L, U, M, SU

Sticky Toffee Pudding

Warm sticky toffee pudding served with vanilla ice-cream

E, L, U, M, SU

May Contain:

G- Gluten C - Celery S - Soya M- Milk E- Egg MU- Mustard SE- Sesame SU- Sulphites N- Nuts F- Fish
CR - Crustaceans MO- Molluscs PE- Peanuts LU- Lupin

@TheSpreadEagleHotelThame