

Bay Horse Inn
March 18th 2012
Mothering Sunday
Lunch

Soup of the Day served with crusty Bread

Ham Hock Terrine served with Bay Horse piccalilli and Salad

Yorkshire blue stuffed mushrooms with cranberry relish

Crayfish Cocktail topped with Citrus Mayonnaise, Brown Bread & Butter

Golden fired Goats Cheese and red pepper mousse, served with dressed salad leaves

Breaded whitebait with homemade tartare sauce and salad

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Roast Topside of Beef served traditionally with Yorkshire Pudding

Roast Leg of Spring Lamb, Red Currant & Mint Gravy

Spring leek risotto with parmesan crisp

Roast Leg of free range rare breed pork, onion stuffing apple sauce and pan juice gravy

Grilled Salmon, wilted spinach saffron & Prawn cream Sauce

Wild mushroom roulade with a balsamic dressed salad

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Apple & Cinnamon Crumble served with vanilla Custard

Passion fruit & Vanilla Cheesecake

Sticky toffee pudding, toffee sauce, served with vanilla Ice Cream

Forest fruit Pavlova with Crème Chantilly

Crème Brulee

Selection of homemade ice creams

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£18.95 per head