

## MOTHER'S DAY MENU 2019

Two Course £16

Three Course £18

### STARTERS

Soup of the day

Chicken liver pate, apple and cider chutney, toasted bread and mixed leaves

Duo of melon, parma ham and raspberry sorbet

Classic prawn cocktail, Marie Rose sauce and lollo rosso and rocket salad

Goats cheese spring roll, beetroot purée, balsamic and pesto salad

Tiger king prawns wrapped in filo pastry, sweet chilli and mixed leaves

Smoked salmon and salmon mousse, horseradish crème fraiche and caper salad

Greek taramasalata with hot pitta bread

Thai cod and prawn fish cake, sweet chilli and pickled cucumber salad

Greek meatballs with a tomato sauce and mixed leaves

### MAINS

Choice of Roast: Turkey, Beef or Lamb served with roast potatoes and mixed vegetables

Braised beef, slow cooked in mushrooms, onions and pancetta, creamy mash potato and mixed vegetables

Pan fried chicken breast with a choice of sauce ( peppercorn, stilton or garlic sauce), seasonal vegetables and sauté potatoes

Leandra's creamy chicken or mushroom stroganoff served with basmati rice and seasonal vegetables

Barbecue chicken melt with bacon and cheese served with chips, peas and mixed leaf garnish

Greek moussaka served with roast potatoes and mixed vegetables or greek salad

Chicken curry served with basmati rice and mixed vegetables

Slow cooked belly pork with pork croquette, apple purée, creamy mash and vegetables

Danish gammon steak with egg, pineapple, tomato, peas and home cooked chips

Korta Ma Karsi – chicken breast with onions, mushrooms, peppers and tomato sauce, served with sauté potatoes and mixed vegetables

Grilled fillet of sea bass with caper crushed potatoes, vegetables and veloute sauce

7oz sirloin steak with onions, peas, tomato, mushrooms and home cooked chips (£2.95 sup)

Lamb kleftico – oven baked lamb with roast potatoes and mixed vegetables (£2.95 sup)

### DESSERTS

Sticky toffee pudding with caramel sauce and custard

Chocolate brownie with chocolate sauce and vanilla ice cream

Strawberry ice cream with meringue, pistachios, raspberry coulis and chantilly cream

Tangy lemon cheesecake with mixed berry compote and vanilla ice cream

Lemon meringue tart and vanilla ice cream

Orange and Cointreau pannacotta, honeycomb and shortbread crumble, chocolate ice cream

