



# MOTHERING SUNDAY

31<sup>ST</sup> MARCH 2019



## STARTERS

### LEEK AND POTATO SOUP (v)

SERVED WITH GRANARY OR FRENCH BREAD.

### CHICKEN LIVER PATE

SERVED WITH TOASTED FRENCH BREAD AND RED ONION MARMALADE.

### SALMON AND CRAYFISH COCKTAIL

SERVED WITH MARIE-ROSE SAUCE.

### DEEP FRIED BREADED MUSHROOMS

OPEN CUP MUSHROOMS FILLED WITH ROAST CHICKEN AND HERB STUFFING, COATED IN BREAD CRUMBS AND DEEP FRIED. SERVED WITH A GARLIC MAYONNAISE DIP.

### FAN OF MELON (v)

SERVED WITH MANGO SORBET.

## MOTHERS DAY ROASTS

ROAST TOPSIDE OF BEEF

ROAST PORK

MINTED SHOULDER OF LAMB

NUT ROAST (v)

OUR ROASTS ARE SERVED WITH:

BUTTERED SEASONAL VEGETABLES, HOME-BAKED YORKSHIRE PUDDING, ROAST POTATOES AND GRAVY.

## MAINS

### BEER BATTERED COD AND CHIPS

A SKINLESS COD FILLET IN A LIGHT AND CRISP BATTER. CHIPS AND PETIT POIS.

### 8OZ RUMP STEAK

COOKED TO YOUR LIKING. SERVED WITH A ROASTED TOMATO, FLAT MUSHROOM AND CHIPS.

### MEDITERRANEAN FARFALLE (v)

FARFALLE PASTA SERVED WITH SUN-DRIED TOMATOES, CHERRY TOMATOES, PEPPERS, CROUTONS, NUTS AND CHEESE.

### SUPREME OF CHICKEN WITH WILD MUSHROOM AND TARRAGON

SERVED WITH SEASONAL VEGETABLES AND NEW POTATOES.

### GROUND STEAK BACON CHEESE BURGER

OUR OWN CHAR-GRILLED BURGER MADE WITH LEAN GROUND STEAK AND SEASONING. SERVED WITH MELTED CHEESE AND CRISPY BACON IN A TOASTED SESAME SEED BUN WITH ROCKET AND ICEBURG LETTUCE, SLICED TOMATO, GHERKIN, ONION RINGS AND CHIPS.

### CHICKPEA, CASHEW NUT AND CORIANDER

### COCONUT CURRY (v)

SERVED WITH BASMATI RICE AND NAAN BREAD.

### SAUSAGE AND MASH

POWTERS NEWMARKET SAUSAGES SERVED ON A CHEESE MASH WITH ONION GRAVY.



## DESSERTS

### RASPBERRY CRÈME BRULEE

SERVED WITH FRESH RASPBERRIES AND A COCONUT COOKIE.

### APPLE AND BLACKBERRY CRUMBLE

SERVED WITH CREAMY CUSTARD.

### MINT CHOCOLATE MERINGUE

MERINGUE FILLED WITH MIXED BERRIES, WHIPPED CREAM AND MINT CHOCOLATE ICE CREAM.

### PROFITEROLES FILLED WITH

### COINTREAU CREAM

DELICIOUS PROFITEROLES FILLED WITH COINTREAU CREAM. SERVED WITH A WARM CHOCOLATE SAUCE.

### STICKY TOFFEE AND PECAN PUDDING

AN INDIVIDUAL SPONGE PUDDING SERVED HOT WITH TOFFEE AND PECAN NUT SAUCE AND CREAMY CUSTARD.

### FRESH FRUIT SALAD



2 COURSES £22.95 PER PERSON | 3 COURSES £27.95 PER PERSON

ASK A TEAM MEMBER FOR ALLERGY ADVICE OR TO SEE OUR GLUTEN FREE MENU OPTIONS

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