

MOTHERS DAY
at
THE BLACK HORSE at IRELAND
Sunday, 14th March 2010

STARTERS

- √ **Jerusalem Artichoke Veloute**
with truffle oil
- √ **Twice baked Mature Lancashire Cheese Soufflé**
homemade tomato chutney
- √ **Roasted Potato Gnocchi**
Sautéed wild mushrooms and tarragon cream

Chicken Terrine

set with watercress jelly, served with baby leaves and toasted brioche

Brixham Crab

with avocado puree and sweet corn sorbet

Smoked Salmon Brochette

with hollandaise sauce, deep fried capers, and baby rocket

MAINS

31 day hung Scotch Sirloin of Beef with fresh Horseradish Crust and Yorkshire Pudding

Roast Bedfordshire Leg of Lamb studded with Garlic and Rosemary

Roast Loin of Free Range Lincolnshire Pork with Cinnamon Apple Sauce

Steak and Onion Pie with Suet Pastry

All the above are served with roast potatoes, carrot and swede mash, savoy cabbage, fine beans, broccoli and roast meat gravy

Chicken Breast wrapped in Pancetta

filled with wild mushroom mousse, served with tagliatelle in herb cream cheese sauce

√ **Halloumi and Mushroom Filo Wellington**

served with braised lentils and wholegrain mustard sauce

Loch Duhart Salmon En Croute

fresh Scotch Salmon wrapped in lattice pastry, served with fondant potato, steamed baby leeks and a sorrel butter sauce

DESSERTS

Fresh Fruit Rum Baba dressed in rum syrup

Rhubarb Hazelnut Crumble served with clotted cream ice cream

Baked Chocolate Cheesecake with Chantilly cream and fudge sauce

Fromage Frais Mousse served with fresh raspberries and lemon verbena granitas

Selection of English Farmhouse Cheese and Biscuits

£24.95 pp

£12.95 per child

√ - Suitable for Vegetarians

A 10% gratuity will be added to your total bill which will be distributed equally to all staff on duty.
There are no G.M. products knowingly used in this menu. Please note some of our dishes may contain nuts.