

### **3 Millstones' Mothers Day Menu.**

#### **Starters**

Caramelised onion and potato Soup

Cornish Crab Salad, avocado, vine tomato and parmesan cheese

Warm Brie en croute, grapes, pear and toasted pine nut

Fruit Cocktail, melon, orange segments, strawberry, apple, poached apricot,

Grapefruit and pineapple

Smooth Chicken Liver parfait, fruit chutney and toasted brioche

#### **Main Courses**

Roasted Ribeye of beef with Yorkshire pudding and pan roasted gravy

Roasted Goosnargh Chicken Breast, chipolata sausage, stuffing and gravy

Slow Cooked John Wrathall Lamb Shoulder, dauphinoise potato, pea puree and red wine sauce

Simple grilled Plaice fillet, crayfish tails and brown butter parsley lemon sauce

3 Cheese and Onion Pie and braised cabbage

Roasted Goosnargh Turkey Breast, stuffing, chipolata sausage and gravy

Pan Roasted Venison, celeriac puree and port sauce

3 Course £32.00

2 Course £25.50

## Desserts

Raspberry Eton Mess  
Chocolate soil, honeycomb and toasted almonds

Sticky Toffee Pudding  
Butterscotch sauce and vanilla ice cream

Homemade Treacle Tart  
Caramel Ice cream

Chocolate Fondant  
Homemade Baileys Ice cream

Rhubarb Crumble  
West Bradford Custard

Selection of Ice Cream  
Vanilla, chocolate, rum and raisin, Apple pie, jaffa cake,  
Caramel

Cheese and Biscuits  
Celery, chutney and fruitcake