

THE SALT HOUSE

KITCHEN

Mothers Day

Starters

Slow Roasted Butternut Squash & Sweet Potato Soup served with Bread

Chicken Souvlaki Skewer served with Tzatziki & Salad

Classic Prawn Cocktail served with Wholegrain Bread

Pan Fried Black Pudding with Peppercorn Sauce & Crispy Onions

Crispy Potato Skins served with Garlic Mayonnaise or BBQ Dip

Mains

Local Silverside of Roast Beef

Slow Roasted Pork Loin with Crispy Crackling and Cranberry, Lemon, Garlic & Sausagemeat Stuffing

Roast Turkey Crown with Pigs in Blankets and Cranberry, Lemon, Garlic & Sausagemeat Stuffing

Honey Roasted Gammon

Slow Roasted Haunch of Venison

Individual Steak & Ale Pie

Salmon Steak with Lemon & Chive Butter

All of the above dishes served with Homemade Giant Yorkshire Pudding, Duck Fat Roasties, Creamed Potatoes, Clapshot, Honey Roasted Parsnips, Broccoli & Sautéed Savoy Cabbage.

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Wild Mushroom & Asparagus Risotto topped with Wild Rocket & Fresh Parmesan

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Quorn Dinner with Lemon & Thyme Roasties, Creamy Mash, Clapshot, Honey Roasted Parsnips, Broccoli, Sautéed Savoy Cabbage, Homemade Giant Yorkshire Pudding & Vegetarian Gravy

Desserts

Mixed Berry Eton Mess

Rhubarb, Pear & Ginger Crumble with Custard

Sticky Toffee Pudding with a Rich Butterscotch Sauce served with Custard or Beckleberrys Vanilla Ice Cream

Raspberry & White Chocolate Trifle

Trio of Beckleberrys Ice Cream

1 Course £7.95; 2 Courses £10.95; 3 Courses £13.95