

*The Old Orleton Inn*  
Bar • Restaurant • Rooms

## Mothers Day Menu

Sunday 18<sup>th</sup> March 2012

Three Course Lunch

£19.95

Children under 12

£10.95

Dishes marked <sup>v</sup> are vegetarian

All main courses served with  
chef's selection of garden vegetables  
plus oven roasted and new season potatoes

**Chef's Cream of Tomato & Ginger Soup <sup>v</sup>**

**Watermelon, Golden Grapefruit & Crumbled Curd Cheese Medley <sup>v</sup>**

**Gourmet "Prawn Cocktail" with Crayfish & Smoked Salmon**

**Old Orleton Chicken Liver & Whisky Pressing with Chef's Plum Chutney**

**Slow Roasted Top Side of Border County Prime Beef**

sliced from the joint with batter pudding & rich roast red wine gravy

**Pan Seared Free Range Chicken Breast**

stuffed with fidget sausage forcemeat and dressed with light sage gravy

**Grilled Supreme of Shetland Organic Salmon**

with rosemary roasted garden vegetables & lemon parsley butter

**Carrot & Cashew Nut Puff Pastry Wellington <sup>v</sup>**

with buttered spring greens and rich tomato & onion gravy

**Chef's Caramel & Cinder Toffee Cheesecake <sup>v</sup>**

**Liquorice & Blackcurrant Icecream Muddled Up Madness <sup>v</sup>**

**Boozy Rum & Apricot Bread & Butter Pudding with Vanilla Custard <sup>v</sup>**

**Chef's Selection of English Cheeses with Biscuits <sup>v</sup>**

**Coffee & Chocolates to Follow**