



BARNSGATE
MANOR



Mothering Sunday Lunch 26th March 2017

Glass of Bucks Fizz on Arrival

Starters

Tomato & Basil Soup With Creme Fraiche & Crispy Basil (V)

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Smoked Fish Platter With Horseradish Cream (Salmon, Trout & Mackerel)

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Mushroom, Bacon & Chicken Liver Pate With Red Onion Chutney & Toast

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Melon, Mandrin & Berry Cocktail (V)

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Deep Fried Goats Cheese & Beetroot Salad

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Tiger Prawns in Filo Pastry With Sweet Chilli Sauce

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Chargrilled Asparagus With Hollandaise Sauce

Main Course

Traditional Roast Beef & Yorkshire Pudding

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Traditional Roast Turkey With Stuffing & Chipolata Wrapped in Bacon

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Saddle Of Lamb With Apricot & Rosemary Stuffing & Redcurrant Jus

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Slow Roast Pork Belly With Caramelised Pears & Cider Sauce

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Roasted Baby Beetroot, Cherry Tomato & Red Onion Tart Tatin Topped With Grilled Halloumi (V)

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Grilled Sea Bass Fillets With Creamed Leeks

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Honey, Mustard & Soy Sauce Roasted Salmon Fillet

Selection of Homemade Desserts

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Fresh Filter Coffee or Tea & Chocolate Mints

£30.00 per person inclusive of VAT

Gratuities at your discretion

Herons Ghyll, Nr Uckfield, East Sussex. TN22 4DB
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