

# Park House Club Mothers Day 2010

With Live music from Leyton Jones Band

£30 per person, £15 for children

## To Start

Roasted red pepper and tomato soup with mozzarella and basil oil

Home-cured gravadlax with oyster tempura, honey and mustard dressing and a rocket leaf salad - £2 supplement

Classic Cesar salad with bib lettuce, Parmesan, bacon lardons, poached egg and anchovy dressing

Rillette of pork and apple with calvados jelly, sour dough bread and a cider & sage vinaigrette

## Main courses

Slow roasted sirloin of Welsh beef with rosemary and garlic roast potatoes, Yorkshire pudding, glazed vegetables and jus lie - £3 supplement

Poached and grilled chicken with braised white cabbage, broad beans, peas, and a forest mushroom, tarragon cream

Old fashioned fish pie; creamy mashed potato glazed with mature Welsh cheddar, mixed seafood in a nutmeg béchamel served with seasonal vegetables polonaise

Aubergine medley; Roasted aubergine with aromatic porcini mushrooms accompanied by an aubergine and Parmesan tart, finished with watercress and white truffle salad

## Desserts

Praline crème brûlée with peanut brittle

White and dark chocolate plate; hot dark chocolate fondant and cold white chocolate ice cream

Banana tarte tatin with Chantilly cream and spiced caramel sauce

Selection of cheese and biscuits with home made chutney and celery - £3 supplement

## Children's Menu

### To Start

Tomato soup topped with cheddar cheese

Melon balls with forest fruits

Potato skin filled with ham and melted cheese

### Main Course

Fresh fish fingers with chips or mashed potato with a choice of peas or beans

Roast dinner with all the trimmings

Pizza on open ciabatta topped with cheddar cheese and tomato

### Dessert

Ice cream sundae

Raspberry jelly with vanilla ice cream

Banana and custard

