



## - The Quadrant - Mothers Day 2020

Serving from 12pm Sunday 22<sup>nd</sup> March  
Children's Menu available – 2 Courses 10.95  
2 Courses 19.95  
3 Courses 23.95

### Whilst you decide

Fresh ciabatta, sour dough, olives with pickled vegetables, aioli & balsamic oil 2.95 per person  
Mother's day Bellini – Prosecco, Elderflower liqueur & fresh raspberry 7.95

### Starters:

Leek & potato soup – chive crème fraîche & warm bread roll  
Chicken liver pate – homemade chutney – whipped butter with freshly sliced ciabatta  
Smoked haddock croquettes – crispy panko breadcrumbs – lemon & wild garlic aioli  
Sweet pea, lemon & ricotta Arancini – pickled shallots & baby leaf salad  
King prawns sautéed with garlic butter, chorizo & sundried tomato butter – Garlic croutons (2.95 sup)

### Main Course:

All of our roasts are served with carrot & root vegetable mash, braised sticky red cabbage, oven baked cauliflower with smoked cheddar sauce & rosemary roast potatoes

Whole roast chicken – lemon thyme & garlic gravy  
Oven roasted belly pork – homemade apple & thyme sauce & gravy.  
Homemade Lentil & apricot nut roast with vegan gravy.  
Roast lamb shoulder – mint, red currant & red wine jus (2.95 sup)

Homemade fish pie – salmon, smoked haddock, king prawns, garden peas, creamy mashed potato topping

### Dessert

Homemade apple & rhubarb crumble – brown sugar, oat & shortbread topping – vanilla custard  
Sticky toffee & rum pudding – salted caramel sauce & vanilla ice cream  
Dark chocolate bread & butter pudding with a toffee ice cream

Cheese serving – Beechwood Snowdonia cheddar – smoked cheddar from Snowdonia with smoked beech notes throughout – served with pickled sultanas – red onion chutney, whipped salted butter & crackers (+2.95 supp or 6.95 as extra course)