

Mothers Day

White Onion Soup

Herby Crouton (v) (gf on request) (ve)

Smoked Salmon

Cracked Black Pepper, Fresh Lemon (gf on request)

Chicken Liver Pate

Red Onion Marmalade, Melba Toast (gf on request)

Prawn & Crayfish Cocktail

Served Classically with a Marie Rose Sauce (gf)

Beetroot, Pear & Goat's Cheese Salad

Rocket, Hazelnut Dressing (v) (gf) (vegan on request)



Roast Sirloin Beef

or Roast Leg of Lamb & Yorkshire Pudding

Traditionally Served with Roast Potatoes, Red Wine Jus (gf on request)

Roast Supreme of Chicken

Mushroom & Tarragon Sauce, Sauteed Potatoes (gf)

Sea Bass

Crushed New Potatoes, Lemon Beurre Blanc (gf)

All served with Seasonal Vegetables

Courgette Risotto

Parmesan Crisp, Basil Oil (gf) (v) (ve on request)



Vanilla Crème Brûlée

Shortbread Biscuit (v) (gf on request)

Apple & Rhubarb Crumble

Vanilla Ice Cream (v)

White Chocolate & Raspberry Cheesecake

Raspberry Compote (v)

Ice Cream & Sorbet

(v) (gf on request) (ve on request)

Choose two scoops:

Ice Cream Vanilla - Chocolate - Strawberry

Sorbet Lemon - Raspberry

Selection of Cheese & Biscuits

(v) (gf on request)

Two Courses £32.50

Three Courses 40.00

Advance Booking Required

(v) vegetarian (gf) gluten free (ve) vegan

Please make management aware of any allergies or dietary requirements. Some of our range contains nuts and other allergens; traces may be found in other products. If you have any questions about our ingredients, please ask management.

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PASSFORD
HOUSE HOTEL

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