



Mothers Day
Sunday 11th March 2018
@ The Bay Brasserie

2 Course £18.50
3 Course £22.95

STARTERS

Soup:(GF) Chef's Freshly Prepared Soup of the Day

Smoked Stilton Bon Bons(GF)(V)

Smoked Stilton filled with Green Grapes rolled in crushed Toasted Pecans served with Dressed Salad

Melon, Strawberry and Prociutto Salad(GF)

Chilled Melon, Fresh Strawberries and Prosciutto Ham Salad served with a Maple Balsamic Glaze

Beetroot Marinated Salmon Cheesecake

Chefs own Beetroot & Goats Cheese Cheesecake topped with Gin & Lime Marinated Salmon

Mushroom Crepes(V)

Fresh Herb Crepes filled with Sautéed Mushrooms in a Garlic & Herb Sauce

MAINS

Roast Topside of Beef with Yorkshire Pudding

Roast Topside of Beef served with Yorkshire Pudding, Chefs Fresh Vegetables & Potatoes of the Day

Honey Baked Gammon (GF)

Honey Baked Gammon served with Chefs Fresh Vegetables & Potatoes of the Day

Fillet of Salmon

Fresh Fillet of Salmon set on Prawn Linguine in a White Wine & Parsley Sauce

Supreme of Chicken

Plump Supreme of Chicken oven roasted served set on Dauphinoise Potato with a Wholegrain Mustard Sauce and Cauliflower Bon-Bons

Slow Braised Lamb Shank(GF)

Lamb Shank slow braised in Red Wine, Garlic & Herbs served with the Jus set on Creamy Mash Potatoes with Roast Root Vegetables

Venison Haunch (GF)

Roast Venison Haunch with a Gin, Juniper and Redcurrant Sauce served with chefs Fresh Vegetables and Potatoes of the Day

PUDDINGS

Cream Tea Cheesecake

Crisp Biscuit Base topped with Strawberry cheesecake and Mini Clotted Cream Scone

Spiced Plum and Blackberry Crumble

Chefs own Plum & Blackberry Crumble flavoured with Cinnamon and Star Anise served Warm with Double Cream

Warm Toffee Apple Cake

Chefs own Toffee Apple Cake served warm with toffee Sauce and Clotted Cream

Lemon Brulee Tart

Crisp Pastry Base filled with Lemon Brulee with & Caramelised Sugar topping served with Fresh Raspberries

Mothering Sundae

Warm Sweet Waffle, Cinnamon Ice-cream, Toffee Sauce, Fudge Pieces