

THE Royal at Hayfield

Mother's Day

Sunday 11 March 2018

Starters

- Cream of vegetable soup** with warm bread roll & butter (v)
- Creamy garlic mushrooms** served with toasted ciabatta (v)
- Caprese salad** (tomato, mozzarella & basil) with a basil pesto dressing (v)
- Chicken liver & brandy paté** with toasted bloomer & chutney
- Sweet chilli king prawn skewers** on a bed of mixed leaves with lemon & crostini
- Cold continental meat platter** (to share): A selection of continental meats with pork meatballs, warm bread & Piccalilli

Mains

- Nut roast** (v)
- Roast topside of beef**
- Roast chicken breast with stuffing**
- Roast pork loin with apple sauce**
- All roasts served with Yorkshire pudding, roast potatoes, seasonal vegetables & gravy
(vegetarian Yorkshire pudding & gravy available)*
- Wild mushroom Stroganoff** served with rice (v)
- Chicken Cordon Bleu:** Breaded chicken breast stuffed with smoked ham & cheese served with oven-baked new potatoes, green beans & a creamy Dijon mustard sauce
- Oven-baked salmon fillet** served with oven-baked new potatoes, green beans & a lemon & caper butter sauce

Desserts

- Bakewell tart** with cream
- Belgian chocolate tart** with mixed berry coulis & cream
- Champagne sorbet** with fresh mixed berries
- Sticky toffee pudding** with vanilla ice cream
- Selection of ice creams**
- Children's ice cream**
- Cheeseboard** with crackers, celery, grapes & chutney (£2 supplement)

Two courses £17.95 (children £8.95)

Three courses £21.95 (children 10.95)

Price includes tea or coffee & petit fours

Food allergies & intolerances: Before you order your food & drinks, please speak to our staff if you want to know about our ingredients.

