

# Mothering Sunday Menu

Sunday 31<sup>st</sup> March 2019

12pm – 5pm

## Starters

Seasonal Soup (V)

Rustic 3 meat terrine served with caramelised onion chutney and sour dough bread

Vegan lentil and potato fritter with sriracha mayonnaise

Scottish smoked salmon with a homemade horseradish pancake and soft lemon cream cheese

## Mains

The Peppermill is pleased to present you with our *low 'n' slow* Mothering Sunday Roast, all our meat is slow cooked for 10 hours on a low heat to bring you mouth-watering perfection!

Stuffed minted Breast of Lamb

Beef Brisket

Roasted chicken

Pork Belly

All roasts are served with fluffy roast potatoes, seasonal vegetables, Yorkshire pudding and Leon's amazing gravy.

Nut Roast with all the trimmings for the Vegan and vegetarians (V, Vg)

Whole Plaice with buttered new potatoes, fennel salad, lemon caper butter

## Desserts

Sticky toffee pudding, toffee sauce

Apple crumble with crème anglaise

Passion fruit panna cotta

Selection Rowdy cow ice cream

£20 Two courses      £25 Three courses

Children under 10 half price