

# The Woolpack Inn

## Bar & Grill

Mothering Sunday 22nd March 2020

**12.00pm - 8.00pm**

**A complimentary glass of sparkle will be served to all of the mums on the table**

**£28.00 per head (adult) / £14.00 per head (children under 12 years old)**

### To Start

- Chicken, garlic and potato soup** with homemade crusty bread **(can be GF)**
- Prawn and chorizo risotto** with puffed rice **(GF)**
- Triple cheese and tarragon stuffed Portobello mushroom** with a balsamic reduction **(V) (GF)**
- Pork fritters**, soft boiled hen's egg, crispy ham hock and Bramley apple sauce
- Spinach, confit tomato and mozzarella puff pastry tart** with pesto **(V)**
- Potted smoked mackerel** with cranberry jelly, mustard potato salad and homemade crusty bread **(can be GF)**

### The Main Event

*(All roasts are served with seasonal vegetables and can be GF)*

- Roast sirloin of beef**, Yorkshire pudding, roast potatoes, gravy and horseradish cream
- Roast turkey**, pigs in blankets, Yorkshire pudding, roast potatoes, gravy and cranberry sauce
- Roast loin of pork**, Yorkshire Pudding, roast potatoes, gravy, apple sauce and crackling
- Salmon wrapped in filo pastry**, stuffed with cream cheese and chives, with asparagus, baby leeks and a hollandaise sauce
- Mussels, chilli and tomato chowder** with a green salad and fries **(GF)**
- Wild mushroom and tarragon risotto** topped with a parmesan crisp **(V) (GF)**

### To Finish

- Rhubarb and stem ginger creme brûlée** with homemade shortbread **(V) (can be GF)**
- Apple and blueberry crumble** with crème anglaise **(V)**
- Lemon Tart** with lemon curd, Chantilly cream and raspberries **(V)**
- Chocolate and orange steamed sponge pudding** with chocolate sauce and vanilla ice cream **(V)**
- Salted caramel cheesecake** with caramel sauce **(V)**
- Mixed berry Eton mess** **(V) (GF)**