

The White Hart Hotel Mother's Day Menu

Sunday 19th March

<u>12 noon to 5pm</u>

1 Martin St

<u>Starters</u>

Smoked Mackerel Salad, mustard hollandaise 6.75 Panko Breaded Chèvre Goats Cheese, plum and apple chutney 6.25 (V) Twice Baked Cheese Soufflé, parmesan cream, baby courgette 7.25 Rustic Chicken Liver Paté, caramelized red onion chutney and crostini 7.25 Soup of the Day, crusty bread and butter 5.50 Classic Caesar Salad, with shaved parmesan 5.95 (V)



Traditional Roast Sirloin of Beef

Yorkshire pudding, roast potatoes, market vegetables and gravy 18 Roasted Cod Loin, tomato and basil ragu, new potatoes, buttered broccoli 17 Sticky Sweet and Sour Haloumi, rice crackers, scallions and sesame seed 15 (V) Garlic Chicken Supreme, carrots, parsnips and macaroni cheese 16.50 Maple Glazed Slow Cooked Belly Pork, potato wedges, carrot and red pepper purée 16.95 Vegetable Thai Green Curry, steamed rice and prawn crackers 15(V)

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<u>Desserts</u>

Marmalade Bread and Butter Pudding, marmalade ice cream 6.5 3 Cheese Platter, chutney and crackers 9.50 White Chocolate and Bailys cheesecake, toffee sauce 6.5 Chocolate Brownie, banoffee ripple ice-cream 6.5 Selection of Ice Creams 5.5 Coconut and Ginger Pana Cota, mango salsa 6.5 Crumble and Custard 6.5 Strawberry Semi-freddo, berry compote 6.5