

Mother's Day

SUNDAY 31ST MARCH 2019 / £26.50 FOR THREE COURSES

STARTERS

Pea, potato & watercress soup

Pea shoots, crusty tomato bread

Gin cured sea trout

Apple vinaigrette, fennel & shallot remoulade

Charred Cheshire asparagus

Poached hens' egg, truffle hollandaise

Duck liver parfait

Apricot, date & ginger chutney, toasted brioche

Pan seared pheasant

Beetroot risotto, braised golden beetroot

MAINS

Roast rib of Celtic Pride beef

Yorkshire pudding, roast potatoes, seasonal vegetables, rich roast gravy

Roast leg of welsh lamb

Rosemary potato terrine, braised red cabbage, charred leeks

Pan roasted cornfed chicken supreme

Black pudding stuffing, mustard mash, asparagus, pan jus

Fillet of sea bass

Chorizo, spinach, new potato, tomato consommé

Sweet potato & kale chilli

Giant cous cous, garlic & rosemary flatbread

DESSERTS

Coconut panna cotta

Blackberry, thyme & sloe gin compote, homemade gingerbread

Dark chocolate & hazelnut brownie

Clotted cream ice cream, praline

Key lime cheesecake

Raspberry sorbet, raspberry coulis

Backford Belles Ice Cream

Three delicious scoops

Cheese selection

Served with traditional accompaniments

Please note:

We require a deposit of £10 per person at time of booking. All deposits are non-refundable and non-transferable.

An individually priced menu will be available for children under 12 years old (Children eat free offer is not available on Mother's Day).

Available from 12 noon until 7.45pm

Please book early as places are limited!

Call Alethea or Sian on **01829 782277** between 9.30am and 5.30pm Monday to Friday or email **info@cobcheshire.com** to check availability