

THE SHOULDER OF MUTTON

PLAYHATCH

Celebrating Liz's 50th Birthday

Pantry Soup

Home-made and exceedingly fresh– Cherry tomato and Basil soup.

Prawn Cocktail

Fresh King and Tiger prawns served on a bed of lettuce, with cucumber, fresh lemon and Marie-Rose dressing.

Garlic Bread

Oozing with garlic and fresh herbs, white sour dough baguette, served hot.

Ham Terrine

Home-made gammon and pistachio terrine wrapped in Parma ham, served with toasted Sour dough slices and an apple and walnut salad.

Sunday Roast

Please choose from the following options:-

*21 Day matured Topside of Beef
Precision cooked 30 hour Leg of Mutton
Honey and Orange glazed Roast Gammon
Aspall Cider infused Breast of Turkey
Aspall Cider infused Loin of Pork*

The above are all served with Roast potatoes, stuffing a Yorkshire Pudding, seasonal vegetables and traditional gravy.

Fresh Salmon

Grilled fresh salmon fillet served with a shrimp, chive and white wine sauce. Served with a selection of seasonal vegetables

Black forest Brownie Sundae

Served with Cherry and Chocolate ice-creams, cherry compote, Chantilly cream and a rich chocolate sauce.

Home-made Pavlova

Topped with fresh Chantilly cream, Passionfruit, Mango slices and mango coulis.

Home-made Sticky Toffee Pudding

Rumoured to be the best for miles around– served with hot fudge sauce and vanilla ice-cream.

Ice-cream selection, Please choose 3 from the following:

Vanilla, Maple and Walnut, Chocolate chip, Mint choc chip, Caramel, Strawberry.

Coffee and cake
