

Mothering Sunday 14th March 2010

STARTERS

Cream of Mushroom Soup GF with herb croutons V

Spiced Lamb Kofta with chickpea raita

Mediterranean Roast Vegetable Stack with hummus & baba ganoush V+ GF

Stuffed Mushroom Bruschetta with roasted peppers & goats cheese

Fennel & Citrus Cured Salmon with pink fir potato salad

MAINS

Roast Loin of Pork

with a sage & onion seasoning, apple sauce and seasonal vegetables

Roast Beef

with Yorkshire pudding, roast potatoes and seasonal vegetables (GF on request)

Baked Salmon GF

served with wilted lettuce & cucumber salad with a vine tomato butter

Garden Pumpkin Risotto

with Parmesan & Pesto GF (V+ on request)

Roasted red & yellow Pepper Tagliatelle

with roasted garlic, grilled goats cheese and basil oil V GF (V+ on request)

DESSERTS

Sticky Toffee Pudding with toffee sauce & vanilla ice cream V

Fruit Crumble with Crème Anglaise V

Cherry filled Pancake with Tofutti V+

Lemon Glazed Tart with vanilla ice cream V

Chocolate Pot with butter shortbread & Chantilly Cream (GF on request)

Ryton Gardens Sundae Indulgence Chocolate Brownie GF or Honeycomb & Caramel

Ice cream Vanilla, Strawberry or Chocolate V GF

Tofutti Strawberry or Vanilla V+ GF DF

Sorbet Mango sorbet V+ GF DF

2 Course £15.95

3 Course £19.50

Children's Menu available booking essential 02476 308213