


House -- of -- Darwin

MOTHER'S DAY

SUNDAY 31ST MARCH

3 COURSES £24.95

STARTERS

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- Treacle Cured Salmon // *mixed herb butter & sourdough toast*
- Butternut Squash Soup (v) // *served with rustic bread*
- Steamed Mussels // *in a white wine cream sauce & rustic bread*
- Creamed Wild Mushrooms (v) // *ciabatta toast, parsley shoots & wild mushroom crumbs*
- Ham Hock Terrine // *with house piccalilli*
- Prawn Cocktail // *babygem lettuce, cucumber & Marie Rose sauce*

MAINS

- Roast Derbyshire Beef // *served pink, roast potatoes, mash potato, cauliflower cheese, braised red cabbage, greens, Yorkshire pudding, stuffing & gravy*
- Roast Free-Range Chicken // *roast potatoes, mash potato, cauliflower cheese, braised red cabbage, greens, Yorkshire pudding, stuffing & gravy*
- Roast Leg of Pork // *roast potatoes, mash potato, cauliflower cheese, braised red cabbage, greens, Yorkshire pudding, stuffing & gravy*
- Leg of Lamb // *roast potatoes, mash potato, cauliflower cheese, braised red cabbage, greens, Yorkshire pudding, stuffing & gravy*
- Nut Roast (v) // *roast potatoes, mash potato, cauliflower cheese, braised red cabbage, greens, Yorkshire pudding & vegetarian gravy*
- Pan Fried Salmon // *crushed new potatoes, watercress & cream sauce*

AFTER DINNER

- White Chocolate Creme Brulee // *with house shortbread*
- Chocolate Mousse // *with Chantilly cream & chocolate-nut soil*
- Sticky Toffee Pudding // *with toffee sauce & clotted cream*
- Bramley Apple Crumble // *with house custard or vanilla ice cream*
- Warm Treacle Tart // *with clotted cream*
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