

Mothering Sunday, Lunch Menu

12noon – 5pm

2-Courses for £15.00pp

3-Courses for £20.00pp



Starters

Aubergine & Red Pepper Soup, with sautéed cherry tomatoes and drizzled with pesto.

Garlic Mushroom & Stilton Gratin, served with dressed leaves.

Chicken Liver Parfait, served with Melba toast and a chunky piccalilli.

Cherry Tomato & Red Onion Bruschetta.

Main Courses

Roast Beef, served with Yorkshire pudding, horseradish cream and roast potatoes.

Slow Roast Loin of Pork, served with sage and onion stuffing, crisp crackling, caramelised apple sauce and roast potatoes.

Oven Baked Cod, resting on leek greens with a chive velouté.

Roasted Mediterranean Vegetable Risotto, served with parsnip crisps and pea shoots, drizzled with garlic oil.

All served with seasonal vegetables.

Desserts

White Chocolate & Raspberry Cheesecake, served with vanilla cream and fruit coulis.

Warm Chocolate Fudge Cake, served with cream or vanilla ice cream.

Chocolate Torte, served with a fruit compote and vanilla ice cream.

Apple Strudel, served with homemade vanilla custard.

As our gift to our customers on Mother's Day, we are offering a short, complimentary family photograph session with professional photographer Simon Coates.

One professional 6x4 photograph per reservation.

Additional and larger prints can be purchased from the photographer.

For more information please contact reception on 01788 860599 or email

reception@catthorpemanor.co.uk