

# MOTHERING SUNDAY MENU

3 courses £29.95

## STARTERS

Homemade soup of the day (v)  
Served with a delicious gruyere cheese toast.

Homemade Duck Rillettes  
Served with a celeriac remoulade

Stilton Mushrooms  
Creamy mushrooms with garlic & Stilton served on toast

OVEN Baked Camembert (v)  
A mini baked camembert, served with fresh bread and caramelised onions.

## MAINS

Roast Sirloin of Beef  
Hand carved & cooked to your liking, served with Yorkshire Pudding, roast potatoes, seasonal vegetables and our very own Sadler's Ale Gravy.

Worcestershire Roast Turkey  
Hand carved & served with roast potatoes, seasonal vegetables and our very own Sadler's Ale Gravy

Slow cooked LAMB SHOULDER roganjosh  
Served with Basmati rice

ROASTED SALMON FILLET  
Served with homemade mussel risotto & wilted spinach

Sadler's beer battered chicken fillets  
Strips of chicken cooked in our homemade sadler's ale batter, served with sweet chili dipping sauce, twice cooked hand cut chips

Beetroot Tart Tatin (v)  
Served with a quinoa salad

Mum's favourite Cod & chips  
Our classic Sadler's beer battered cod & chips is everyone's favourite served with twice cooked hand cut chips & mushy peas

## HOMEMADE DESSERTS

Homemade Bakewell Tart  
Served with your choice of cream or ice cream

Homemade rich Chocolate cheesecake  
Served with your choice of cream or ice cream

Sadler's famous sticky toffee pudding  
Served with your choice of pouring cream, vanilla ice cream or custard.

Selection of Bennetts ice cream

The Windsor Castle Inn Cheeseboard  
Served with apple, celery, walnuts, & homemade chutney.

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